



Breads...

Selection of fresh breads with balsamic vinegar, chilli oil and extra virgin olive oil £7
(Add Hummus for £1)

Garlic bread £6.50

Garlic bread topped with cheese £7

Tapas...

Salt and Pepper Squid £8

Tiger tail prawns cooked in Cajun butter £8

Selection of salamis £6

Fish goujons £6

Creamy Garlic Mushrooms £6

Breaded Whitebait £6

Starters...

Homemade minestrone soup served with bread and butter £9

Charcuterie – selection of salamis, parma ham and cheeses with olives, hummus, pesto and fresh bread £14

Baked camembert served with chutney and breads £12

Fanned avocado and prawns in a marie rose sauce £11

Sauteed king prawns in garlic and chilli £12

Smoked Trout Pate Served with Brown Toast £11

Moules Marinier Starter £12 Add Frites for a Main £16

Pheasant Pate with a red onion Chutney and Brown Toast £11

If you have any allergies or dietary requirements, please let a member of staff know and we will provide our allergen menu and assist you

Mains...

Ribeye steak served with grilled tomatoes, chips and vegetables or a side salad £26
add peppercorn sauce or blue cheese sauce £4

Rack of lamb served with garlic and rosemary roasted new potatoes, vegetables and a Cumberland sausage £22

Zarzuela – a northern style Spanish casserole of fish, tiger prawns, mussels, squid, and peppers in a chilli and tomato sauce served with bread £22

Battered fish and chips served with peas and tartar sauce £16

Gnocchi tossed with sauteed mushrooms and pesto £17

Venison and red wine pie served with mashed potato and vegetables £18

Braised Ox Tail in Red Wine Served with Mash Potato and Vegetables £17

Pan Fried Gammon Steak Served with Double Egg and Chips £17

Extras and Sides...

Selection of seasonal vegetables £5

House side salad with homemade honey and mustard dressing £6

Chunky chips or frites £5

Homemade Desserts... Served with a choice of custard, cream or ice cream

Brioche bread and butter pudding £8.50

Apple Tart £8.50

Treacle Tart £8.50

Lemon posset served with a shortbread biscuit £8.50

Affogato – single espresso served with 1 scoop clotted cream ice cream and homemade amaretti Biscuits £8 Add a glass of baileys, amaretto or Cointreau for £4.20

Coffee of your choice served with sweet treats or cake of the day £7.00

Selection of new forest ice cream - clotted cream, strawberry, chocolate, salted caramel, honeycomb, coffee mocha swirl, blood orange sorbet- 1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00

Cheeseboard -selection of cheese served with biscuits and homemade chutney £13