



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

Starters...

Homemade vegetable 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

Smoked haddock kedgeree £11

Sauteed king prawns in garlic and chilli £12

Moules mariniere Starter £12 Main with Frites £17

Potted shrimp with pickled cucumber and toast £11

Smoked salmon with brown bread and butter £11

Roasts...

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £19

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £19

Roast Turkey with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and cranberry sauce £19

Roasted Filo Parcel filled with spinach, mushrooms and brie served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £17

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...

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

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

Chicken breast wrapped in bacon filled with mozzarella served with dauphinoise
potatoes, vegetables and creamy white wine sauce £18

Poached Salmon Fillet with sautéed leeks, new Potatoes and Hollandaise Sauce and a
poached egg £18

Slow roasted venison rump with sauteed new potatoes, vegetables and a red wine
sauce £20

Pan fried Lambs liver and bacon, onion gravy with mashed potato and vegetables
£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

Crème Brulee £8.50

Apple crumble £8.50

Treacle Tart £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,
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