



### **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

Breaded whitebait £6

Fish goujons £6

### **Starters...**

Homemade Broccoli and stilton 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 salmon with brown bread and butter £11

Fanned avocado and prawns in a marie rose sauce £11

Smoked trout and horseradish pate served with toast and pickled cucumber £11

Shredded duck salad with red onion, cucumber & hoisin sauce £11 or mains £17

Smoked Haddock Kedgeree £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

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 basil pesto £17

Jacobs ladder braised in red wine served with mashed potato and vegetables £18

Peppered duck breast with sauteed new potatoes, vegetables and a Cumberland  
sauce £19

Roasted rump of Lamb with new potatoes, vegetables and a red wine a rosemary  
sauce £20

Grilled Pork Chop with Dauphinoise potatoes, Vegetables, and Served with a Tarragon  
Sauce £18

### **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

Bakewell tart £8.50

Apple crumble £8.50

Chocolate cheesecake £8.50

Bread & butter pudding £8.50

Homemade Chocolate Sponge cake with a Chocolate butter Icing £3.00 a Slice

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

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