



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

Smoked haddock kedgeree £6

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 salmon with brown bread and butter £11

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

Moules mariniere £12 mains with frites £17

Whole king prawns in cooked garlic and chilli £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...

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

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

5 spice belly of pork with stir fried noodles and vegetables in oyster sauce £18

Poached salmon fillet served with new potatoes, spinach and a lemon and dill sauce
£18

Venison haunch steak served with dauphinoise potatoes, braised red cabbage and red
wine sauce £20

Vegetarian bean cassoulet topper with pan fried halloumi £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 & butter pudding £8.50

Treacle tart £8.50

Chocolate cheesecake £8.50

Lemon torte with a gingernut base £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

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