



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 £9

Selection of salamis £6

Fish goujons £7

Moules in White Wine £9

Breaded whitebait £6

Starters...

Homemade French onion soup served with bread and butter £10

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

Baked camembert served with chutney and breads £12

Soy and honey smoked duck salad - starter size £13 main size £18

Satay chicken on a bed of lettuce with a satay dipping sauce £12

Fanned avocado with prawns in Marie rose sauce £12

Poached haddock on a crouton with spinach topped with a poached egg and hollandaise £12

Moules Mariniere Starter £13 Add Frites for a Main £18

Salmon Gravlax with a Mustard and Dill Sauce £13

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 £27
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 £23

Battered fish and chips served with peas and tartar sauce £17

Peppered duck breast with spinach and mushroom served with mustard mash and a Cumberland sauce £21

Pork and sundried tomato tossed with penne pasta in a cream cheese and spinach sauce £18

Beef and Ale pie with mashed potato and vegetables £18

Pork fillet escalope with dauphinoise potatoes, vegetables and a creamy tarragon sauce £18

Thai Green Vegetable Curry Served with Rice £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

Apple crumble £8.50

Bread and butter pudding £8.50

Chocolate cheesecake £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

Selection of new forest ice cream - clotted cream, strawberry, chocolate, salted caramel, honeycomb, coffee mocha swirl, peach 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