



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 and Cheese £7

Tapas...

Salt and pepper squid £8

Tiger tail prawns cooked in Cajun butter £9

Breaded whitebait £7

Moules mariniere £7

Smoked haddock Kedgeree £7

Spinach and mushroom frittata £7

Starters...

Homemade creamy vegetable soup served with bread and butter £10

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

Moules mariniere £13 starter, for a main add frites £18

Fanned avocado and prawns in a marie rose sauce £13

Baked camembert served with chutney and breads £12

Satay chicken on a bed of lettuce with a satay dipping sauce £13

Homemade gravlax with a mustard and dill sauce served with brown bread and butter £13

Smoked haddock kedgeree £12

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

Roasted vegetable lasagne served with a side salad £18

Salad nicoise – lettuce, green bean, new potato, egg and tomato all tossed together topped with a seared tuna steak £21

Locally caught trout fillet served with sauteed leeks, new potatoes and a yogurt, mint and dill sauce £19

Venison steak served with dauphinoise potatoes, vegetables and a red wine sauce £22

Butter Chicken Curry Served with Mushroom Rice and A Poppadum £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

Treacle Tart £8.50

Crème Brulee £8.50

Bread and Butter pudding £8.50

Strawberry Cheesecake £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