



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

Selection salami £7

Fish goujons £7

Starters...

Homemade Broccoli and pesto 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

Local asparagus topped with a poached egg, parmesan cheese and butter £13

Seared Scallop and Bacon Salad Starter £13 Main £19

Smoked mackerel pate served with brown toast £12

Chicken liver parfait served with chutney and brown toast £12

Smoked salmon with brown bread and butter £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...

Fillet steak served with roasted shallot, chips and vegetables or a side salad £30 add peppercorn sauce or blue cheese sauce £4

Zarzuela – a northern style Spanish casserole of fish, tiger prawns, squid, and peppers in a chilli and tomato sauce served with bread £23

Beer battered fish and chips served with peas and tartare sauce £17

Spinach and ricotta tortellini tossed with asparagus and basil pesto £18

Five Spiced Duck Breast, with Sauteed Potatoes, vegetables and a Plum Sauce £21

Pork Escalope served with roasted new potatoes, vegetables and a lemon and thyme sauce £19

Pan fried Lambs liver, bacon and onion with mashed potato, vegetables and gravy £18

Spiced Beef Short Rib with Fries and Salad £20

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

Apple crumble £8.50

Lemon and Lime Tart £8.50

White Chocolate and Baileys Cheesecake £8.50

Lemon posset £8.50

Affogato 1 scoop clotted cream ice cream, single espresso 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, Stem ginger, pineapple 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