



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 Cauliflower 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

Locally Grown Tomato and Mozzarella Salad £12

Smoked salmon with brown bread and butter £12

Fanned avocado and prawns in a marie rose sauce £12

Smoked haddock kedgeree £12

Chicken Caesar Salad starter £12 main £18

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, mussels, 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 Sauteed Mushrooms, in a Creamy White Wine and Parsley Sauce £18

Five spiced duck breast, with sauteed potatoes, vegetables and a plum sauce £21

Lamb stir fry with egg noodles, peppers, red onion and oyster sauce £18

Pan fried lambs liver, bacon, onion gravy, mashed potato and vegetables £17

Gammon steak, double egg and chips £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

Bread and butter pudding £8.50

Banoffee pie £8.50

Millionaire tart £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