



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 Vegetable soup served with bread and butter £10

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

Baked camembert served with chutney and breads £12

Locally Grown Tomato and Mozzarella Salad £12

Homemade Gravlox Served with Mustard and Dill Sauce and Brown Bread and Butter £12

Smoked Trout Pate and Dill Pate Served with Brown Toast £12

Chicken liver parfait with red onion chutney and brown toast £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, 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 £18

Roasted vegetable lasagne served with a side salad £18

Spiced Beef Short Rib served with Chips and Coleslaw £20

Pan Fried Lambs Liver and Bacon Served with Onion Gravy, Mash Potato and Vegetables £18

Duck confit served with wilted spinach, sauteed potatoes and a plum sauce £19

Stir fried pork with egg noodles, peppers, red onion with an oyster sauce £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

Millionaire tart £8.50

Fruit Trifle £8.50

Bread and butter pudding £8.50

Treacle 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