



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 £8

Breaded whitebait £7

Selection salami £7

Fish Goujons £7

Smoked haddock kedgerree £7

Starters...

Homemade spiced red pepper and tomato 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

Local tomato and mozzarella salad £12

Smoked trout Pate Serve with Brown Toast £12

Smoked salmon and brown bread and butter £12

Fanned avocado and prawns in marie rose sauce £12

Smoked haddock kedgerree £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

Gnocchi tossed with Sauteed Mushrooms and Basil Pesto £18

Pan fried gammon steak, double egg and chips £18

Braised lamb shank in red wine with dauphinoise potatoes and vegetables £21

BBQ rack of pork ribs with salad and frites £21

Curried beef Balti with rice and a poppadom £19

Grilled skate wing served with new potatoes, wilted spinach and lemon butter £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

Bread and Butter Pudding £8.50

Apple crumble £8.50

Mandarin trifle £8.50

Meringues with cream and strawberries £7

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

Cheeseboard -Black bomber cheddar, Waterloo brie, Brighton blue and Mayfield served with biscuits and homemade chutney £13

Selection of new forest ice cream - clotted cream, strawberry, chocolate, salted caramel, honeycomb, coffee mocha swirl, Stem ginger, mango sorbet - 1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00