



Breads

Selection of Fresh Bread with Balsamic Vinegar, Chilli Oil and Extra Virgin Olive Oil £7 - add Hummus for £1

Garlic Bread £6.50

Garlic Bread and Cheese £7

Starters

Homemade Jerusalem artichoke and mushroom Soup served with Bread and Butter £10

Baked Camembert served with Chutney and Bread £12

Charcuterie – selection of Salamis, Parma Ham and Cheeses with Olives and Fresh Bread £14

Smoked Salmon with Brown Bread and Butter £12

Sauteed King Prawns in Chilli and Garlic £12

Fanned avocado and prawns in Marie rose sauce £12

Smoked Haddock Kedgeree £12

Moules Mariniere - starter £13 – main with Frites £18

Roasts...

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £23

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £23

Roast Chicken with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and bread Sauce £23

Roasted Filo Parcel filled with spinach, mushrooms and stilton served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £19

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 Shallots, 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

Grilled Pork Chop, New Potatoes, Vegetables and a Dijon Mustard Sauce £20

Pan Fried Lambs Liver and Bacon served with Onion Gravy, Mashed Potatoes and Vegetables £18

Chicken and Mushroom Pie with Mashed Potato and Vegetables £18

Cottage Pie with Vegetables £18

Fillet of halibut on a bed of spinach with rice and a curried korma sauce £22

Vegetable lasagne served with a side salad £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

All served with a choice of Custard, Cream or Ice Cream

Apple Crumble £8.50

Bread and Butter Pudding £8.50

Lemon and lime torte £8.50

Treacle tart £8.50

Chocolate chip cheesecake £8.50

Crème Brulee £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

Cheeseboard -Black Bomber Cheddar, Sussex Brie, Brighton Blue and Summerset Cheddar 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 - 3 scoops £7.00