



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

Tapas

Squid with Tomato, Chilli, Parsley and Sea Salt £8

Tiger Tail Prawns in Ginger, Garlic and Oyster Sauce £9

Fish goujons £7

Smoked haddock kedgeree £7

Moules Mariniere £7

Breaded whitebait £7

Starters

Homemade Leek, Carrot and Potato 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 haddock kedgeree £12

Fanned avocado and prawns in Marie rose sauce £12

Smoked Trout Pate served with Brown Toast £12

Scallop and bacon salad with a Honey and Mustard Dressing £12

Moules Mariniere - Starter £13 – Main with Frites £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 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

Seafood Linguine with Scallops, Tiger Tail Prawns, Mussels and Squid £20

Seared Venison Steak with Braised Red Cabbage, Mashed Potato and a Port and Red Current Sauce £22

Cauliflower and Butter Bean Chilli served with Garlic Rice £18

Gammon steak, double egg and chips £18

Cottage Pie served with Vegetables £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

Pavlova Served with Mixed Berries, Strawberry Ice Cream and a Mixed Berry Coulis £8.50

Bayley's and White Chocolate Cheesecake £8.50

Treacle tart £8.50

Apple crumble £8.50

Lemon posset £8.50

Treacle Sponge £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