



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

Moules Mariniere £7

Ham and cheese croquettes £7

Smoked haddock kedgeree £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Leek 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

Fresh oysters with a shallot and red wine vinaigrette £2 each

Oysters Rockefeller baked with spinach, cheese topped with breadcrumb £2 each

Salad Nicoise- green beans, new potatoes, boiled egg, tomato and lettuce topped with a seared tuna steak £12

Smoked haddock kedgeree £12

Shredded duck salad with cucumber, spring onion and hoisin sauce £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

Chinese style seared tuna steak, soy sauce, ginger, garlic and sesame oil on a bed of stir fried vegetables and noodles £20

Herb crusted pork fillet, caramelized apple and mustard sauce, sauteed potatoes, seasonal vegetables £20

Game casserole (*venison, pheasant, duck, rabbit*) with mashed potato and vegetables £18

Mushroom stroganoff served with rice £18

Braised beef short rib cooked in red wine and thyme served with mashed potato and vegetables £19

Tuna steak sandwich and lemon mayonnaise served with frites £12

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 £7.50

Bread and butter pudding £7.50

Bread and butter pudding £7.50

Banoffee pie £7.50

Trio of 3 homemade desserts £10

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