



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 Vegetable 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

King Prawns Cooked in Garlic and Chilli £12

Fanned Avocado and Prawns in a Marie Rose Sauce £12

Moules Mariniere - Starter £13 – Main with Frites £18

Smoked salmon topped with cracked black pepper with brown bread and butter £12

Satay Chicken with a Satay Dipping Sauce £12

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 Loin of Pork with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Apple Sauce £23

Roasted Filo Parcel filled with spinach, leek, 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 £34 - 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

Spinach and Ricotta Tortellini in a Creamy White Wine Sauce with sauteed Mushrooms £18

Whole Grilled Flounder Served with New potatoes, Vegetables and Lemon Butter £19

Chicken Breast Stuffed with Cream Cheese and Garlic Wrapped In Bacon Served with Lynnoise Potatoes and Vegetables £18

Roasted rump of lamb with dauphinoise potatoes, vegetables and a port and redcurrant sauce £24

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

Trio of 3 homemade desserts £10

Crème Brulee £7.50

Rhubarb and custard crumble baked cheesecake £7.50

Apple pie £7.50

Bread and Butter Pudding £7.50

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 -Sussex Charmer, Clawson farm stilton, Sussex Brie 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 - 3 scoops £7.00