



Breads

Selection of Fresh Bread with Balsamic Vinegar, Chilli Oil & Extra Virgin Olive Oil £7

Garlic Bread £6.50

Garlic Bread & Cheese £7

Tapas

Salt & Pepper Squid £8

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

Breaded Whitebait £7

Moules Mariniere £8

Cheese and bacon croquettes £8

Sweet and sour pork £8

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Vegetable Soup served with Bread and Butter £10

Baked Camembert served with Chutney & Bread £12

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

Fanned Avocado & Prawns in a Marie Rose Sauce £12

Smoked Salmon with Brown Bread and Butter £12

Potted Shrimp with Brown Toast and a pickled Cucumber Relish £12

Whole King Prawns Sautéed in Chillies & Garlic £12

Moules Mariniere Starter £13 Add Frites for a Main £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

Ribeye Steak served with tomato, mushroom, Chips & Vegetables or a Side Salad £26 - add a Peppercorn or Blue Cheese Sauce £4

Venison steak with dauphinoise potatoes, braised red cabbage and a red wine sauce £22

Zarzuela – a Northern style Spanish Casserole of Fish, Tiger Prawns, Mussels, Squid & Peppers in a Chilli & Tomato Sauce served with Bread £23

Beer Battered Fish & Chips served with Peas & Tartare Sauce £18

Slow cooked lamb shank with mashed potato, vegetables and gravy £19

Dressed crab with salad and frites £20

Pan fried fillet of seabass cooked with ginger, chilli, spring onion and soy sauce served with egg fried rice £19

Fanned Avocado and bacon on a Mixed salad with a Honey and Mustard Dressing £18

Spinach and ricotta tortellini with sauteed mushrooms in a creamy white wine sauce £18

Extras and Sides

Selection of Seasonal Vegetables £5

House Side Salad with homemade Honey & 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

Hot Cross Bun Bread & Butter Pudding £7.50

Apple Crumble £7.50

Rhubarb and custard tart £7.50

Chocolate tart £7.50

Crème Brulee £7.50

Affogato - 1 Scoop Clotted Cream Ice Cream, single Espresso & homemade Amaretti Biscuits £8 - add a glass of Baileys, Amaretto or Cointreau for £4.20

Cheeseboard - Snowdonia Rock Star, Clawson farm stilton, Sussex Brie & Cornish Yarg served with Biscuits and homemade Chutney £13

Selection of New Forest Ice Cream – Clotted Cream, Strawberry, Chocolate, Salted Caramel, Honeycomb, Stem Ginger, Mango Sorbet - 1 scoop £4.00 - 2 scoops £6.00 - 3 scoops £7.00