



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

Crispy Shredded Beef £11

Breaded Whitebait £7

Fish Goujons £7

Chinese Belly Pork £9

Smoked haddock kedgerree £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Carrot, Leek & Potato 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

Moules Mariniere Starter £13 Add Frites for a Main £18

Whole King Prawns Sautéed in Chillies & Garlic £12

Pork Liver Pate served with Brown Toast & Red Onion Chutney £12

Spicy Crab Cakes with a Sweet Chilli Dip £12

Smoked haddock kedgerree £12

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 Mushrooms, Grilled Tomatoes, Chips & Vegetables or a Side Salad £26 - add a Peppercorn or Blue Cheese Sauce £4

Roasted Rump of Lamb served with Dauphinoise Potatoes, Vegetables and a Red Currant Sauce £22

Honey Roast Ham, Double Egg & Chips £18

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

Dressed Crab with a Mango Salsa and served with Frites & Salad £22

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

Grilled Skate Wing served with Spinach, New Potatoes & Lemon Butter £19

Red lentil and mushroom lasagne with a side salad £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

Warm Chocolate Brownie £7.50

Treacle 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 -Sussex Charmer, Clawson farm stilton, Sussex Brie & 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