



Breads

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

Garlic Bread £6.50

Garlic Bread & Cheese £7

Starters

Homemade French onion soup with a cheese crouton 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

Whole King Prawns Sautéed in Chillies & Garlic £12

Moules Marinier Starter size £13 add frites £18

Smoked Haddock Kedgeree £12

Chicken liver parfait with red onion chutney and brown toast £12

Roast

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, 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

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

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

Gammon Steak, Double Egg and Chips £18

Grilled Skate Wing served with New Potatoes, Wilted Spinach and a Lemon Butter £20

Chicken Breast with sauteed new Potatoes, Vegetables and a Wild Garlic, Leek and Bacon Sauce £19

Roasted Rump of Lamb with dauphinoise potatoes, Vegetables and a Red Wine Sauce £22

Dressed Crab served with Salad and Frites £22

Asparagus Tart with frites and 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

Bread & Butter Pudding £7.50

Apple Crumble £7.50

Lemon and Lime Torte £7.50

Banoffee pie £7.50

Bakewell Tart £7.50

Rhubarb 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, Blue Clouds 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