



### **Breads**

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

Garlic Bread £6.50

Garlic Bread and Cheese £7

### **Tapas**

Salt and Pepper Squid £8

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

Crispy Shredded Beef £11

Breaded whitebait £7

Fish Goujons £7

Smoked haddock kedgerree £7

Chinese Belly Pork £9

***Tapas Special order 5 tapas for the price of 4!***

### **Starters**

Homemade Carrot, 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

Fanned Avocado and Prawns in a Marie Rose Sauce £12

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

Whole King Prawns Sautéed in Chillies and Garlic £12

Smoked haddock kedgerree £12

Pork liver pate served with brown toast and red onion chutney £12

Spicy crab cakes with a sweet chilli dip £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 and Vegetables or a Side Salad £26 - add a Peppercorn or Blue Cheese Sauce £4

Minted leg of lamb steak with Dauphinoise potatoes, vegetables and a red currant and port sauce £22

Pork Loin Steak Served with New Potatoes, Vegetables and a Creamy Tarragon Sauce £18

Pan Fried Lambs Liver, Bacon and Fried Onion Gravy Served with Mash Potato and Vegetables £18

Homemade Chicken and Leek Pie with Mash Potato and Vegetables £18

Zarzuela – a Northern style Spanish Casserole of Fish, Tiger Prawns, 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

Pasta Tossed with Sautéed Mushrooms, Butter Beans, Oregano and Balsamic £18

## **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

Lemon Curd Cheesecake with a Ginger Nut Base £8.50

Bread and butter pudding £7.50

Apple crumble £7.50

Banoffee pie £7.50

Treacle tart £7.50

Crème Brulee £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