



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

Selection Parma Ham and Salami £8

Chinese Style Belly Pork £9

Devilleed Lambs Kidneys £9

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade 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

Whole King Prawns Sautéed in Chillies & Garlic £12

Smoked Salmon with Brown Bread and Butter £12

Poached Trout Pate with Toast and Pickled Cucumber £12

Chicken Satay with a Satay Dipping sauce £12

Potted Shrimp with Brown Toast and a pickled Cucumber Relish £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

Sirloin Steak served with Roasted Shallots, Chips & Vegetables or a Side Salad £26 - add a Peppercorn or Blue Cheese Sauce £4

Roasted Duck leg confit with dauphinoise potatoes, vegetables and a redcurrant sauce £20

Grilled pork chop with wild garlic mashed potato, vegetables and a apple cider sauce £20

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

Red lentil and mushroom lasagne with a side salad £18

Chicken, Ham and Leek Pie with Mash Potato and Vegetables £18

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

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

Chocolate Cheesecake £7.50

Banoffee pie £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