



Breads...

Selection of fresh breads with balsamic vinegar, chilli oil and extra virgin olive oil £7 (Add Hummus for £1)

Garlic bread £6.50

Garlic bread topped with cheese £7

Tapas...

Sauteed squid with tomato, chilli & garlic £6

Tiger tail prawns cooked in cajun butter £8

Selection of salamis £6

Fish goujons £6

Whitebait £6

Spinach and bacon Frittata £6

Starter...

Homemade Broccoli and stilton soup served with bread and butter £9

Charcuterie – selection of salamis, parma ham and cheeses with olives, hummus, pesto and fresh bread £14

Smoked mackerel pate served with brown toast £11

Baked camembert served with chutney and breads £12

Tomato, mozzarella and basil salad £10

Potted shrimps served with a cucumber relish and toast £10

Fried bacon and avocado served on a bed of mixed salad with a honey mustard Dressing £11

Sauteed King prawns in chilli and garlic butter £11

If you have any dietary requirements, please let a member of staff know and we will assist you.

Mains...

Sirloin steak served with cherry vine tomatoes, chips and vegetables or a side salad £26 (add a peppercorn or blue cheese sauce £4)

Battered fish and chips served with peas and tartar sauce £16

Gammon, double egg and chips £17

Zarzuela – a northern style Spanish casserole of fish, Tiger Prawns, Mussels, squid, and peppers in a chilli and tomato sauce served with bread £22

Chicken ceasar salad – lettuce, chicken breast, boiled egg, anchovies, croutons, parmesan and Caesar dressing £17

Cheeseburger in a brioche bun served with chips and a salad garnish £17

Baked ratatouille with goats cheese £17

Roasted Rump of Lamb Served with Mash Potato, Vegetables and with a Red wine Sauce £20

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... Served with a choice of custard, cream or ice cream

Treacle tart £8.50

Bread and butter pudding £8.50

Key lime pie £8.50

Chocolate chip cheesecake £8.50

Apple crumble £8.50

Crème brulee £8.50

Affogato – single espresso served with 1 scoop clotted cream ice cream and Amaretti biscuit £8 add a glass of baileys, amaretto or Cointreau for £4.20

Coffee of your choice served with Sweet Treats £8.50

Selection of new forest ice cream – Clotted cream, strawberry, chocolate, honeycomb, coffee mocha swirl, Salt Caramel, mango sorbet

1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00

Cheeseboard -selection of cheese served with biscuits and homemade chutney £13