



SAMPLE MENU - please contact us for an up to date menu.

Available Wednesday - Saturday.

Lunch: 12noon - 2:30pm. Dinner: 5:30-8pm.

TO START...

Chef's Cream of Cheesy Cauliflower Soup (v/gfo)	£8.95
with freshly baked bread.	
Garlic Creamy Mushrooms (v/vgo/gfo)	£10.95
with puff pastry, poached egg & balsamic glaze.	
Moules Marinière	£11.95
with cream, parsley & chive sauce and freshly baked bread.	
Marinated King Prawns (gfo)	£11.95
with mango salsa & dill dressing.	
Lamb Kofta (gfo)	£11.95
with naan bread, mint mayonnaise & seasonal salad.	
Fillet of Salmon (gfo)	£11.95
with confit asparagus & hollandaise sauce.	
White Wine Seafood Spaghetti	£11.95 / £20.95
with king prawns, mussels, crayfish finished with parleys & roasted cashews nuts.	

PLATTERS (ideal for 2-3 people sharing or as a main for 1)...

Mixed Freshly Baked Breads (v/vgo/gfo)	£9.50
with herb & smoked butter, olive oil, balsamic glaze, spicy tomato chutney, sun blushed tomatoes & olive tapenade.	
Baked Camembert (gfo)	£17.95
studded with garlic & rosemary, accompanied with spicy tomato chutney, freshly baked bread, olives, apple, carrot & celery sticks.	
Meat & Cheese Platter (gfo)	£19.95
with cured meats, smoked chicken, selection of new forest cheeses. accompanied with seasonal salad, spicy tomato chutney, olives, garlic mayonnaise, garlic & herb ciabatta.	
Seafood Platter (gfo)	£21.95
with smoked salmon, king prawns, mussels and beer battered cod fingers. accompanied with seasonal salad, wasabi mayonnaise, garlic & herb ciabatta.	

GRILL...

8oz Fillet Steak - 28 Days Dry Aged (gfo)	£29.95
topped with Brie cheese served with roasted herb potatoes, pan fried tomato, honey & balsamic glazed onion.	
Add a Steak Sauce (v/gfo)	£4.25
<i>choose from: peppercorn, rich port, mushroom or blue cheese.</i>	

PUB CLASSICS ...

Butter Nut Squash, Spinach & Broccoli Quiche (v)	£17.00
with seasonal salad & new potatoes.	
Sweet Potato, Spinach & Mushroom Wellington (v/vgo)	17.00
with seasonal salad & new potatoes.	
Chef's Steak & Guinness Pie	£17.50
encased in short crust pastry with seasonal vegetables, gravy and a choice of creamy mashed, triple cooked chunky chips or new potatoes.	
Fish & Chips (gfo)	£18.00
beer battered cod fillet, with triple cooked chunky chips, tartare sauce and a choice of garden or mushy peas.	

THE MAIN EVENT ...

Grilled Chicken Salad (gfo)	£19.95
with seasonal salad, pickled fennel & pomegranate with chunky chips or new potatoes.	
Roasted Duck Breast (gfo)	£20.95
with purple sweet potato, breaded yellow courgette, tender stem broccoli, figs & orange jus.	
Fillet of Hake (gfo)	£21.95
wrapped in chard leaf, with roasted fennel, pink fir potatoes, lobster creamy mussels & samphire grass.	
Rump of Lamb (gfo)	£22.95
with parmentier potatoes, rainbow chard, honey glazed carrots & sherry jus.	

BURGERS...

Chick Pea, Spinach & Butter Nut Squash (v/vgo)	£16.50
with sweet chilli sauce.	
6oz Steak	£16.75
with marinated red onions, bacon & cheddar cheese	
Garlic & Herb Marinated Breaded Chicken Breast	£16.75
with bacon & cheddar cheese.	

Each accompanied in a rustic bun with salad, mayonnaise, spicy tomato chutney, served with coleslaw, beer battered onion rings, and a choice of triple cooked chunky chips or sweet potato fries.

KEY: (v) =Vegetarian. (vgo) =Vegan Option. (gfo) = Gluten Free Option.
Please advise when ordering so we can adapt where required.

Our food is cooked and prepared to order. Some of our dishes can take up to 20 minutes - during busy periods of service this may be longer.

If you have any dietary requirements, please advise your server.

Service charge is not included unless outside dining or party has 8 or more guests then a 10% discretionary service will be added to your bill,

If you wish for this to be removed, please let us know.

All tips are shared equally between the team.

Head Chef: Sebastian Krakowiak

Manager: Will Barnaby