



SAMPLE SUNDAY MENU

PLATTERS (ideal for 2-3 people 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.	

TRADITIONAL ROASTS...

	Adult	Under 16s
Corn Fed Chicken Breast (gfo) with stuffing.	£18.95	£9.95
Loin of Pork (gfo) with crackling.	£18.95	£9.95
Sirloin of Beef (gfo)	£19.95	£9.95
Rump of Lamb (gfo) with redcurrant gravy.	£21.95	N/A

Accompanied with duck fat roast potatoes, seasonal vegetables, gravy & Yorkshire pudding.

Pigs in Blankets... £4.00

MAINS...

Sweet Potato, Mushroom & Spinach Wellington (v/vgo)	£17.00
with seasonal vegetables, roast potatoes & gravy.	
Butter Nut Squash, Spinach & Broccoli Quiche (v)	£17.00
with seasonal salad & new potatoes.	
Fish & Chips (gfo)	£18.00
beer battered cod fillet, with triple cooked chunky chips, tartare sauce and seasonal salad.	
Fillet of Hake (gfo)	£21.95
with roasted fennel, pink fir potatoes, seasonal vegetables & lobster creamy mussels.	

CHILDRENS (under 16s) ...

Fillet of Cod (gfo)	£9.95
with creamy mashed potatoes & seasonal vegetables.	
Tomato Linguine (v)	£9.95
topped with cheese served with garlic & herb ciabatta.	
Fish & Chips (gfo)	£9.95
beer battered cod fillet with triple cooked chunky chips	

DESSERTS...

Coffee Affogato (gfo)	£7.50
with single espresso, vanilla clotted cream ice cream & white chocolate shortbread.	
Rhubarb & Apple Crumble (vgo)	£8.95
with vanilla crème anglaise.	
Salted Caramel Crème Brûlée (gfo)	£8.95
with white chocolate & hazel nut shortbread.	
Lemon & White Chocolate Cheese Cake	£8.95
with seasonal berries & berry sauce.	
Chocolate Brownie	£8.95
with chocolate sauce and chocolate heaven ice cream.	
Cheese Board (gfo)	£11.95
selection of local cheeses with biscuits, pickled grapes and a caramelised onion & fig chutney.	
Choice of Marsh Fields Ice Creams (gfo)	£2.95 per scoop
choose from; vanilla clotted cream, chocolate heaven, succulent strawberry, salted caramel, honey & stem ginger or mint chocolate chip.	

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 all the team.

Head Chef: Sebastian Krakowiak

Manager: Will Barnaby