

While you wait

Marinated Mixed Olives (vg) 4.95

Salt Cod Croquettes with saffron aioli 5.95

Homemade Selection of Bread with caramelised shallot, olive tapenade & blue cheese butters (v) 8.95

Deep Fried Padron Peppers with lime aioli (vg/gf) 4.95

Starters

Double Baked Blue Cheese Soufflé in a smoked garlic & corn chowder with pickled walnuts (v) 12.95

Black Pudding Scotch Egg with mushroom ketchup, rocket & pine nut puree 10.95

Pan Fried Scallops with slow braised pork belly, apple puree & rich jus (gf) 12.95

Confit Duck Rilette smoked beetroot puree, cherry gel, pickled carrot, cucumber & tarragon (gf) 12.95

Chicory Tarte Tatin with rosemary cream & blackberry gel (v) 10.95

Confit Pave of Salmon with roasted cauliflower & puree, lemon & wasabi dressing (gf) 12.95

Favourites

Deep Fried Fish and Chips served with homemade tartar sauce, crushed minted peas with bacon, in a light beer batter (gfo) 18.95

6oz Grilled Steak Burger toasted brioche bun, cos lettuce, tomato chutney, fried onion, gherkin, smoked streaky bacon, Monterey Jack cheese, onion rings, slaw and fries (gfo) 18.95

Jerk Chicken Burger toasted brioche bun, cos lettuce, tomato chutney, fried onion, gherkin, smoked streaky bacon, Monterey Jack cheese, onion rings, slaw and fries (gfo) 17.95

Vegan Mushroom Burger toasted bun, cos lettuce, tomato chutney, fried onion, gherkin, onion rings, slaw and fries (vg/gfo) 17.95

Mains

Slow Braised Pig Cheek sage & garlic croquette, curly kale, pine nuts, apple puree, pork jus 22.95

Pan Fried Cod Loin confit new potatoes, petit pois français (gf) 24.95

Braised Oxtail black garlic pomme puree, mustard & honey roasted carrots and parsnips in a Madeira jus (gf) 22.95

Hay Smoked Roasted Cauliflower Steak cauliflower puree, caramelised shallot puree, cashew nuts & spinach 19.95 (vg/gf) 19.95

Slow Cooked Faggots black pudding pomme puree, seasonal greens, onion gravy 19.95

8oz New Forest Rib Eye Steak 31 day dry aged, roasted cherry tomatoes and the vine, portobello mushroom, onion rings and fries (gfo) 32.95

8oz New Forest Fillet Steak 31 day dry aged, roasted cherry tomatoes on the vine, portobello mushroom, onion rings and fries (gfo) 38.5

steaks served with your choice of sauce; peppercorn, blue cheese, wild mushroom or bordelaise

Pastas All 16.95

Spicy Tomato Linguine with spinach & parmesan (vgo/gfo)

Basil & Pesto Linguine croutons, pine nuts & parmesan (v/gfo)

Linguine Carbonara (gfo)

add prawns or chicken to any pasta dish +3.5

Sides

Skinny Fries (vg/gf) 5 **Hand Cut Chips** (gf) 5.5 **Onion Rings** (vg/gfo) 5

Side Salad (vg/gf) 6.5 **Buttered Green Beans and Flaked Almonds** (gf) 4.5

Crushed Minted Peas and Bacon (gf) 4.5 **Garlic Bread** (v) 4.5 *add cheese £1.50*

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

There is a discretionary 10% service charge added to your bill. All above prices are inclusive of VAT.

v - vegetarian | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option