

## While you wait

**Marinated Mixed Olives** (vg) 4.95

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

**Padron Peppers** ailoi (vg/gfo) 6.95

**Spicy Chorizo** in honey & red wine 4.95

**Gambas Pil Pil** prawns in garlic and chilli 7.95

## Starters

**Whole Baked Camembert for Two** fig chutney, sourdough baguette (v) 16.95

**Pan Fried Scallops** smoked tomato jam, fennel & green tomato fondue, tomato essence 14.95

**Smoked Ham Hock Terrine** piccalilli, smoked beetroot puree, beetroot leaves, walnut bread 12.95

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

**Tempura Keralan Spiced Prawn Mousse** pineapple chilli salsa, fried lotus root 13.95

**Grilled Asparagus** poached deep fried hens egg, parmesan + chive velour & truffle (vgo) 12.95

**Chicory, Vanilla Poached Pear** pickled walnuts, port jelly, blue cheese, arched dressing (vgo) 12.95

## Favourites

**Deep Fried Fish and Chips** served with homemade tartar sauce, crushed minted peas, 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

**Chefs Choice Burger** (ask server for details) brioche bun, lettuce, tomato, gherkin, fried onion ring, fries coleslaw (gfo) 18.95

**Spicy Mixed Bean Burger** brioche bun, lettuce, tomato, gherkin, fried onion ring, fig chutney, fries coleslaw (vg/gfo) 17.95

## Mains

**Roast Loin Lamb In Minted Herb Crust** fondant potato, peas, broad beans, baby courgette, rosemary lamb jus 32.95

**Pan Fried Cod Loin** confit new potatoes, bacon, petit pois français (gf) 25.95

**Pan Fried Veal Sweetbreads** chickpea cassoulet with smoked paprika, curried beetroot puree 28.95

**Slowly Rendered Duck Breast** spiced date puree, sautéed tender stem broccoli, bok choy, blood orange gel, crispy 5 spice noodles, cointreau jus (gf) 28.95

**Vegetable Ramen** miso spiced broth with asian vegetables (v) 19.95

**Pan Fried Sea Bass Fillet** asparagus, pickled radish, wild garlic puree, confit new potatoes 24.95

**8oz New Forest Rib Eye Steak** 31 day dry aged, roasted cherry tomatoes on 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*

## Pasta and Salad

**Spicy Tomato Linguine** with spinach & parmesan (vgo/gfo) 16.95

**Basil & Pesto Linguine** croutons, pine nuts & parmesan (v/gfo) 16.95

**Linguine Carbonara** (gfo) 16.95

**Caesar Salad** cos lettuce, parmesan, anchovies, croutons, caesar dressing 13.95

**Greek Salad** tomato, cucumber, red onion, olives, feta cheese 13.95

*add prawns or chicken to any pasta or salad 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

**Tenderstem Broccoli with Truffle** (vg/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