

small plates

Have one with a drink, maybe two as a starter, or three with friends
1 plate £4.50, 2 plates £8.50, 3 plates £12.00

- Honey mustard glazed mini sausages
- Chinese chicken wings
- Marinated olives
- Sundried tomato hummus, croutons
- Devilled breaded whitebait, lemon mayonnaise
- Deep fried squid rings, garlic dressing

starters

Soup of the day £5.25
Baguette



Classic prawn cocktail £6.50
Marie rose dressing

Pulled barbecue pork rillettes £6.95
Pickled apple slaw and focaccia bread

Baked tomato galette £5.95
Smoked tomato mousse, crumbled goats' cheese



Warm salad of bacon, button onions and sauté potatoes £6.50
Mixed leaves, mustard dressing

Duo of smoked salmon and trout £8.50
Mixed leaves, lemon balm dressing



Duo of melon £6.95
Mint syrup

main courses

Beer battered cod fillet £13.80
Skinny fries, crushed peas, homemade tartare sauce

Handmade beef burger £12.50
Brioche bun, skinny fries, gherkin, tomato, lettuce, mustard mayo
Add Cheese or Bacon £2.00



Mexican burger £12.95
Brioche bun, jalapeño salsa, tomato, lettuce, skinny fries

8oz rump steak £21.95
Roasted vine tomatoes, hand cut chips, full of flavour and texture!

Maple glazed pork belly £14.50
Potato rösti, Cajun slaw, barbecue dressing
We select the fattiest pork belly we can get because it has more flavour.

Pan fried fillet of hake £13.95
Fondant potato, garlic prawns glaze



Salmon and dill ravioli £12.50
Caper butter sauce

Wild mushroom & roasted pepper goulash £11.95
Rice, toasted focaccia

Chicken breast £13.50
Chargrilled vegetables, new potatoes, herb pesto

Roasted vegetable couscous £11.50
Feta salad, mint dressing



Warm wild mushroom and smoked cheddar tart £11.50
Mixed leaves

sides

Bread selection, olive oil and balsamic £3.50

Sweet potato fries £3.50

New potatoes £3.50

Tomato and red onion salad £2.95

Skinny fries £3.50

Dressed mixed leaves £2.95

Sauté tender stem broccoli £3.50

Peppercorn sauce or garlic butter £2.00

Swap a garnish for one of the above side dishes £2.00



Our Special Lunch Menu deal is available from
Monday to Friday, between 12 noon and 5pm.
Choose from the items highlighted with the above logo.

2 course - £12.95

3 course £15.50

These special dishes change monthly, depending on
market availability, and inspiration from Justin,
our Head Chef, and his team



desserts

Rhubarb and elderflower trifle £6.20
Chantilly cream



Rich mango cheesecake £6.20
Berry compote

Summer pudding £6.80
Clotted cream



Chocolate orange delicie £6.95
Chocolate syrup

Warm coconut frangipane tart £7.50
Honeycomb ice cream, pineapple salsa



Raspberry shortbread £6.50
Fresh raspberries and cream

Cheese & biscuits
Oatcakes, water biscuits, celery, chutney

Choose from:
Dorset Blue Vinney £4.65
Lyburn Old Winchester £4.65
Somerset Brie £4.65

Selection of New Forest Ice Cream £4.50/5.50
2 or 3 scoops

We do not add a service charge onto your bill, even for large tables, but if you leave a tip it will be passed onto the team in full

Please let us know of any allergies or dietary requirements you may have, we will do our best to advise you and adapt our dishes.
For allergy sufferers, please note that our kitchen uses a wide range of allergens and cross contamination is an unavoidable risk.