

JAN19



POTTERS  
EVENING BAR  
& RESTAURANT

from 5.00pm till 9.00pm daily

## SMALL PLATES AND STARTERS

Garden Pea hummus dukkha, croutes (v)	£4.50	Battered squid rings garlic mayo	£4.50
Marinated olives garlic and herbs (v)	£4.50	Coconut king prawns homemade salsa	£4.50
Devilled whitebait garlic mayo	£4.50	Selection of breads butter (v)	£4.50
Soup of the day bread and butter (v)			£6.00
Smoked Applewood and onion jam tartlet dressed leaves, mustard dressing (v)			£8.50
Sauté garlic mushroom toasted croute (v)			£7.00
Pork and prunes terrine cornichons, toasted walnut bread			£7.00
Avocado & goats cheese bruschetta balsamic dressing (v)			£8.00
Garden salad dressed leaves, radish, cherry tomatoes, croutons, egg, shallots, avocado (v)	£7.00/£11.00		
Add crumbed goats cheese to your salad			£2.00

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## MAINS

Swallowfields Farm's Steak, skinny fries, roasted vine tomatoes, grilled mushroom	
8oz rib eye steak – plenty of flavourful fat	£23.00
6oz fillet steak – lean and tender	£28.50
add garlic butter or pepper sauce	
Fish and chips hake, battered or grilled, skinny fries and tartare sauce	£14.50
Ricotta and asparagus ravioli garlic butter, toasted focaccia (v)	£12.50
Cajun chicken burger brioche bun, tomato, lettuce, gherkin, salsa, crispy onions, skinny fries	£13.50
Add cheese or bacon	£2.00
Lemon and herbs chicken breast sauté potatoes, wilted greens	£14.50
Slow cooked flank steak mash, wilted greens, mushroom and tarragon sauce,	£15.00
Supreme of salmon new potatoes, tender stem broccoli, white wine dill sauce	£16.50
Nut roast roasted vegetables, sherry jus (v)	£12.50

## SIDES £3.50 each

Sweet potato fries (v)	Tomato and red onion salad (v)
Mixed seasonal vegetables (v)	Dressed mixed leaves (v)
Skinny fries (v)	Beer Battered onion rings (v)

We do not add a service charge onto your bill, even for large table, and 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 adapt our dishes. For allergy sufferers, please note that our kitchen uses a wide range of allergens, and cross contamination is an unavoidable risk. The Potters Heron is not a gluten free environment.

The Potters Heron – Winchester Road – Ampfield – SO51 9ZF – 02380 277 800 – www.



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## DESSERTS

Forest berries cheesecake	raspberry coulis	£6.50
Dark chocolate and Irish cream mousse	shortbread (v)	£7.00
Vanilla crème brûlée	biscotti (v)	£7.00
Glazed lemon tart	raspberry coulis	£6.50
Cheese and biscuits	oatcake, Water biscuits, chutney, and your choice of:	
	Dorset Blue Vinney (v)	£4.50
	Smoked Cheddar	£4.50
	Wyfe of Bath (v)	£4.50
Selection of New Forest Ice Cream		
	2 scoops	£4.50
	3 scoops	£5.50

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## HOT DRINKS

Americano	£2.50	
Espresso	£2.25	
Double Espresso	£2.75	
Cappuccino	£2.80	
Latte	£2.80	
Mocha	£3.00	
Selection of Tea	£2.50	
Hot Chocolate	£2.90	
Irish Coffee	Jameson Irish Whiskey, Espresso, Cream	£5.50
French Coffee	Grand Marnier orange liqueur, Espresso, Cream	£5.50

## NIGHTCAP

This is only a small selection of our favourite nightcaps. Have a look at our drinks list for more choice

Glenmorangie – The Original	£4.30
Coal Ila 12-year-old	£6.00
Auchentoshan 12-year-old	£7.00
Hennessy X.O.	£13.50
Cointreau	£3.60
Drambuie	£3.60
Tia Maria	£3.10

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