



While you wait

Marinated Mixed Olives (vg) 3.5

Parmesan and Rosemary Arancini with aioli (v) 4.95

Homemade Selection of Bread with anchovy butter, chilli butter and wild garlic butter 8.95

Starters

Homemade Thai Fish Cakes mix of salmon, cod, hake with lime, coconut, chilli, coriander, ginger, lemongrass bound in jasmine rice in panko breadcrumbs, served with wasabi mayo, Asian salad 12.95

New Forest Wild Mushrooms on Toast sauteed wild mushrooms with garlic, onion and tarragon in creamy white wine sauce on toasted ciabatta, Marmite and rocket (v/gfo) 10.95

Sauteed Garlic Prawns toasted baguette (gfo) 10.95

Fried Corn Beef Hash with soft poached egg, with gherkin puree, rocket, horseradish cream (gf) 12.95

Beetroot Hummus served on toasted ciabatta, rocket and smoked salt, pine nuts balsamic glaze and basil (vg/gfo) 9.95

Whole Baked Camembert for Two stuffed with rosemary and garlic, toasted ciabatta, apricot chutney 15 (v/gfo) *add truffle* £3

Mains

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

Cola Braised Ham Hock served with a fried egg, hand cut chips and chilli pineapple salsa (gf) 16.95

Homemade Fish Pie salmon, cod, hake, mussels, crayfish, scallops cooked in a shellfish bisque, creamy mash potato topping, tender stem broccoli, lemon and pine nuts 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) 17.95

Vegan Carbonara whole wheat spaghetti, cashews nuts, chestnut mushroom, courgette, garlic, spinach and smoked paprika (vg/gf) 16.95

Cornflake Chicken Burger toasted brioche bun, cos lettuce, gherkin, smoked streaky bacon, coronation sauce, onion rings, slaw and fries (gfo) 17.95

Coq Au Vin chicken thighs wrapped in bacon, braised in red wine, shallots and mushrooms, served with creamy mash potato and green beans (gf) 17.95

Salt and Pepper Tofu tofu marinated with Sichuan peppercorns & smoked sea salt served with red peppers, tender stem broccoli and bean sprouts in soy sauce, sesame & chilli oil, coriander and sesame seeds (vg/gf) 16.95

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; blue cheese, wild mushroom or bordelaise

Salads

Chicken Caesar grilled chicken and bacon, crisp cos lettuce, parmesan, croutons and anchovies, rich Caesar dressing 15.95

Tuna Nicoise seared tuna steak, green beans, tomato, olives, new potatoes, red onion and a boiled egg (gf) 16.95

Lemon & Basil Marinated Tofu rocket leaves, olives, tomato, red onion, garlic croutons and chimichurri dressing (vg/gf) 15.95

Sides

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

Side Salad (vg/gf) 5.5 **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 | gf - gluten free | gfo - gluten free option