

*g = gluten free*  
many other dishes can be prepared gluten free – please ask  
for full info please refer to the ALLERGEN chart

### BREAKFAST

Granola, cereal, toast & preserves £6  
Fresh fruit salad, acacia honey, vanilla & lime syrup *g* £6  
Smashed avocado & poached egg on toast, chili & lemon £8.50  
Eggs Benedict/Royale/Florentine £10  
Smoked salmon & scrambled eggs £10  
Full English £12

**PRIVATE ROOMS AVAILABLE FOR BREAKFAST & ALL DAY MEETINGS**

### Kids

2 courses with ice cream £9.50

Macaroni cheese ~ Cheese & tomato pizza ~ Chicken & fries *g*

### Sandwich

Crispy pork panuzzo (Italian style pitta), fennel & apricot, rocket, honey roasted aioli, fries £13

### STARTERS

French onion soup, gruyère croute £7.50	Chicken & sesame yakitori skewers £9 <i>plum, honey &amp; ginger</i>
Wild mushroom & goats' cheese croquette £8 <i>tomato &amp; balsamic relish</i>	Crisp soft shell crab, green chili dressing £9
Devilled chicken livers on toast £8	Scallop & prawn tempura, tentsuyu £10
Sticky char siu ribs, spring onion & chili starter £8/ main course with fries £17	Grilled scallops in the shell <i>g</i> £12 <i>garlic &amp; herb butter</i>

### PIZZA

*tomatoes from San Marzano "DOP", 1 of only 2 designated for use on "Vera Pizza Napoletana"  
Molino Dallagiovanna soft wheat pizza flour La Napoletana '00' - for soft, bubbly crusts  
take away pizzas £1 discount ~ all pizzas available for kids in small sizes*

Roast garlic breads  
*plain* £5 ~ *tomato & fior di latte* £6 ~ *tomato & n'duja* £7

Tomato, fior di latte, basil £11  
Wild mushroom, Grana Padano, truffle oil £12  
Flaked char siu rib, coriander, Hoisin £13  
N'duja, sweet onion, rocket £13  
Prawn, preserved lemon, smoked chili £13

Pizza "Harry Mills" - Chicken, satay sauce, spring onion £14 \*

Extras £1 – honey roast ham, lemon & oregano chicken, mushroom, sweet onion, rocket

\*Winner, Royal Oak Schools Pizza Challenge 2019 – Harry Mills, Home Farm, Elstree School

Free pizza all year to the winner

£1 for every pizza sold donated to the creation of a sensory garden for the early year pupils at Home Farm

BREAKFAST Mon-Fri 7.30-10, Sat 8-11 ~ LUNCH Mon-Fri 12-2.30, Sat/Sun 12-3 ~ DINNER Mon-Sat 6-9.30, Sun 6-9

WEEKDAY LUNCHES Plat du jour £12 ~ Menu du jour £15 (2 courses)

### MAINS

Baked tortellini from the pizza oven £15 <i>tomato, melting mozzarella, basil</i>	Seared calves liver & bacon £18 <i>mustard mash, redcurrant gravy</i>
Squash & spinach Peshwari curry <i>g</i> £16.50 <i>mustard seed &amp; fenugreek, steamed rice</i>	Linguini with King prawns & samphire £18 <i>chili, parsley &amp; lemon</i>
Smoked haddock & leek fishcake £17 <i>spinach, Hollandaise</i>	Crisp fried whole seabass with soy & sesame £23 <i>Asian greens, steamed basmati</i>
Port braised shin of beef cottage pie <i>g</i> £17 <i>buttered kale</i>	

### GRILLS & ROASTS

Barnsley lamb chop, redcurrant gravy £19  
Crisp pork belly with fennel, apricot & bay £18.50  
12 hour slow roast shoulder of lamb £50 for 2  
*all with crispy garlic & rosemary potatoes, green beans*

Rotisserie lemon & oregano chicken & chips £17

220g flat iron steak *g* £18.50  
270g rump steak *g* £24.50  
500g Chateaubriand *g* £60 for 2

*all with chips*  
*sauces – peppercorn g, Béarnaise g, garlic butter g £1*

### Sides

*Asian greens* £3.50 ~ *sautéed spinach g* £3.50 ~ *green beans g* £3.50  
*garlic & rosemary potatoes g* £3.50 ~ *tomato & basil salad* £3.50 ~ *mixed leaf salad g* £3 ~ *chips/fries* £3

### FEAST

*Host your own dinner party in our private rooms  
Minimum 10 people, 5 days' notice required*

Whole roast suckling pig, crab apple sauce £28  
Roast bone-in rib of beef, Yorkshire pudding £28  
Assiette de fruits de mer £28

### PUDDINGS

Homemade petit fours £5  
Toffee & date sponge, butterscotch sauce £7  
Lemon crème brûlée, ginger shortbread £7  
Sticky plum & blackberry crumble, custard *g* £7  
Salted caramel & chocolate truffle tart £7  
*roasted hazelnut Chantilly*  
Cheese board, pear conserve, crackers £10

### AFTERNOON TEA

*1 days' notice required*

Cream tea £7.50  
*scones, clotted cream, strawberry jam*  
Afternoon tea £14.50  
*cream tea, finger sandwiches, cakes, pastries*

### ICE CREAMS & SUNDAES

New Forest ice creams £1.50 per scoop  
Affogato – espresso shot, vanilla ice cream £4  
XO affogato – with Pedro Ximenez sherry £6  
Knickerbocker glory *g* £8.50  
Honeycomb & brownie sundae £8.50  
*peanut butter cookie dough, hot fudge sauce*

AN OPTIONAL 10% SERVICE WILL BE ADDED TO ALL BILLS. THIS GOES DIRECTLY TO ALL STAFF VIA A TRONC SCHEME  
PLEASE ADVISE US IF YOU WOULD LIKE THIS REMOVED, AND SUGGEST WAYS WE COULD IMPROVE – THANK YOU