

g = gluten free

v = vegetarian

vgn = vegan

many dishes can be adapted to suit intolerances—please ask or refer to the ALLERGEN chart

BREAKFAST

Mon-Fri 7.30-11, Sat 8-11.30

Pastries, toasts, home made lemon curd, preserves	£4
Fresh fruit salad, acacia honey, vanilla & lime syrup <i>v g</i>	£6
Greek yoghurt, summer berry compot, granola <i>v</i>	£7
Smashed avocado, sourdough toast, poached eggs, roast pumpkin seeds, chili & lemon <i>v</i>	£10
<i>add smoked salmon £3.50 ~ add roast bacon £3.50</i>	
Mexican scrambled eggs with chorizo, coriander & chili	£11
Eggs Benedict (ham) / Eggs Royale (smoked salmon)	£11.50/£12.50
Full English	£12.50

KIDS

2 courses with ice cream £9.50

Fish & chips Chicken schnitzel & chips Cheese & tomato pizza *v*

STARTERS

Tomato & kalamata olive garlic flatbread, basil oil <i>v vgn</i>	£7
Avocado & feta tostadas, salsa criolla, green chili mayo <i>v</i>	£8
Sticky char siu ribs, spring onion & chili (<i>starter / main with fries</i>)	£8.50/17
Prosciutto with figs, mozzarella & rocket, pomegranate, citrus honey dressing <i>g</i>	£8.50
Chili salt squid, fennel & chili jam <i>g</i>	£9
King prawn tempura, nuoc cham dip	£9
Tuna & avocado tartar, crispy shallots, truffle ponzu	£11

PIZZA

Take always £1 discount

Tomato, fior di latte, basil <i>v</i>	£11.50
Wild mushroom, Grana Padano, truffle oil <i>v</i>	£12.50
N'duja, sweet onion, rocket	£13
Toulouse sausage, red onion, chili & camembert	£13.50
*Pizza "Harry Mills" – satay chicken, spring onion, peanut sauce	£14
Extras – honey roast ham, lemon & oregano chicken, mushroom, sweet onion, rocket	£1

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

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

FEAST

Host your own dinner party in one of our private rooms

Minimum 10 people, 5 days' notice required

Whole roast suckling pig, crab apple sauce £28

Whole fore rib of beef, Yorkshire pudding £28

AFTERNOON TEA

1 days' notice required

Fruit scones, clotted cream, organic jams, cakes,

afternoon pastries & fancies £14.50

MAINS

Roast squash salad, ginger roast tomatoes, red quinoa, cashews, lime dressing <i>g v vgn</i>	£16
Fresh tagliatelle with spinach, goats' cheese & saffron <i>v</i>	£16.50
Battered haddock & chips, samphire, tartar sauce	£17.50
Crispy chicken schnitzel, parmesan sauce, fries	£18
Teriyaki salmon, pickled cucumber & radish, kimchee, coriander & sesame	£18
Fish pie (salmon, cod, prawns), crab mash, green beans	£18.50

ROASTS & GRILLS

Rotisserie lemon & oregano chicken & chips <i>g</i>	£17.50
280g Tomahawk pork chop, caramelised Calvados apples, spinach & pecan nuts <i>g</i>	£18.50
Chargrilled tuna steak, mango, coconut & fennel slaw, sesame Yuzu dressing	£22
12 hour slow roast shoulder of lamb, garlic & rosemary potatoes, green beans (30 mins) <i>g</i>	£50 for 2
<i>Steaks with chips & watercress</i>	
220g flat iron	£18.50
270g rump	£24.50
500g Chateaubriand	£60 for 2
<i>sauces - peppercorn, garlic butter, Béarnaise</i>	£1

SIDES

Mango, coconut & fennel slaw £4 ~ Crispy garlic & rosemary potatoes £3.50 ~ Green beans £3.50
Buttered samphire £3.50 ~ Tomato & basil salad £3.75 ~ Mixed leaf salad £3 ~ Chips/fries £3

PUDDINGS

Homemade petit fours	£5
Chocolate brownie, peanut butter & white chocolate bark, salted caramel ice cream	£7
Lemon tart, raspberry sorbet	£7
Warm toffee apple cake, vanilla ice cream	£7
Strawberry & passion fruit Eton Mess <i>g</i>	£7
Cheese board, pear conserve, crackers	£10

ICE CREAMS & SUNDAES

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

KITCHEN

Breakfast	<i>Mon - Fri 7.30-11, Sat 8-11.30</i>
Lunch	<i>Mon - Fri 12-2.30, Sat/Sun 12-3</i>
Dinner	<i>Mon - Sat 6-9.30, Sun 6-9</i>

An optional 10% service charge will be added to all bills. This goes directly to all kitchen & bar staff via a tronc scheme. Please ask if you would like this removed & suggest ways we could improve—thank you