

APÉRITIFS & MOCKTAILS

Aperol spritz £8	Kir Royale £15	Winter berry crush—berries, soda, lime, mint £5
Gin spritz—gin, grapefruit soda, mint £8		Elder ginger—elderflower, ginger beer, cucumber, mint £5
Class of Hattingley English sparkling wine £14.50		Alcohol free gin & tonic, blueberries, grapefruit £6.30

STARTERS

<i>Garlic & rosemary focaccia, rapeseed oil, balsamic</i> £4	~	Mixed olives £4
	~	Merguez sausages, harissa, lemon & mint yoghurt £5
Butternut squash & chestnut velouté, balsamic roasted apple . . . £11		Potted brown shrimps, parsley & lemon, sour dough croutes . . £12.50
Deep fried camembert, baby leaves, cherry & cranberry dressing . £11		Crispy aromatic duck pancake, cucumber, spring onion, soy & mirin syrup £12.50
Sticky char sui ribs, sesame & chili £11.50		Chalk stream trout ceviche, crab & lemon choux bun, clementine dressing £13
Korean buttermilk fried chicken, sweet & spicy gochujang sauce . £12		

PIZZA

tomatoes from San Marzano "DOP" ~ soft wheat flour La Napoletana "00" take away £1 discount

Tomato, for di latte, basil	£17.50
Portobello mushroom, spinach & confit garlic	£18.50
Prosciutto, goats cheese, red onion chutney, rocket	£18.50
Spicy Italian sausage, maple roast bacon, shallot, chili oil	£18.50

Extras - prosciutto, rocket, red onion chutney, mushroom, crispy onion, spicy sausage £1

KIDS

2 courses with ice cream	£14
Breaded chicken & fries	
Cheese & tomato pizza	
Scampi & fries	
Mini Nutella filled doughnuts	£3 each
Toffee apple & cinnamon crumble sundae, salted caramel sauce	£7

MAINS

Broccoli pesto risotto, tenderstem, lemon crème fraiche, salsa verde	£21
Wild mushroom & ricotta tortellini, hazelnut & sage butter	£22
Treacle roast ham, fried duck egg, smoked bacon chips, peas	£22.50
Crisp salmon & dill fishcake, truffled creamy leeks, soft poached egg	£23.50
Slow cooked rosemary lamb shoulder, root vegetable cassoulet, herb dumplings, redcurrant jus	£24
Grilled cod fillet with parsley sauce, buttered new potatoes, wilted spinach	£26
Indian spiced monkfish, fennel bhajis, chick pea masala, mango, chili & coriander salsa	£29

ROASTS & GRILL

Grilled Tomahawk pork chop, potato, parsnip & apple rosti, glazed carrot, café du Paris butter	£25
12 hour slow roasted lamb shoulder, crisp rosemary potatoes, green beans, redcurrant jus	£65 for 2
220g flat iron steak	£28
220g ribeye	£33
550g côte de boeuf	£75 for 2
<i>with chips & watercress garlic butter / peppercorn sauce</i>	£2.50

*Smoked bacon salted chips £6 ~ truffled creamy leeks £5 ~ tenderstem broccoli, walnut butter £5
Crisp rosemary potatoes £5 ~ tomato basil salad £5 ~ green beans £5 ~ chips/fries £5 ~ mixed leaf salad £5*

PUDDINGS

Handmade chocolate truffles	£6.50
Spiced berry cheesecake, winter berry compote, apple brandy syrup	£9.50
Pannetone, spiced pear & cherry trifle, rum Chantilly	£9.50
Chocolate & Amaretto tart, honeycomb ice cream	£9.50
Cheese board, crackers, pear, cinnamon & sultana chutney	£13.75

ICE CREAMS & COUPES

New Forest ice creams	£3 per scoop
Affogato—vanilla ice cream, espresso shot	£6.85
XO "affogato"—Pedro Ximenez sherry, vanilla ice cream	£8
Toffee apple sundae & cinnamon crumble, salted caramel sauce	£11.50
Knickerbocker glory	£11.50

AFTERNOON TEA

Served Monday to Saturday Pre booking required
Finger sandwiches, fruit scones, clotted cream, conserves, cakes, afternoon fancies £21.50

FEAST

Host your own party in our private rooms Minimum 10 people ~ 5 days notice required
Whole roast suckling pig £35 Roast fore rib of beef £35 Slow roast lamb shoulder £32.50

PRIVATE ROOMS

For up to 38 people breakfast meetings ~ conferences drinks parties ~ family lunches dinner parties please ask for details
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An optional 7.5% service charge is added to all bills, and is shared fairly amongst all staff from this restaurant.
Please ask if you would like it removed and suggest ways we could improve—thank you.
For ALLERGEN info please refer to the ALLERGEN chart. Please ask to see our GLUTEN FREE & PLANT BASED menus.