

APÉRITIFS & MOCKTAILS

Aperol spritz £8.60	Kir Royale . . . £15	Elder ginger—elderflower, ginger beer, cucumber, mint £5.50
Gin spritz—gin, grapefruit soda £8.50		Cranberry mimosa—alcohol free sparkling wine, cranberry . . . £5.75
Class of Hattingley English sparkling wine £14.50		Alcohol free gin & tonic, blueberries, grapefruit £6.80

STARTERS

<i>Garlic & rosemary focaccia, rapeseed oil, balsamic</i> £4.50	~	Mixed olives £4	~	“Gaufrettes”—paprika crisps, garlic mayonnaise £4.50
French onion soup, gruyère croute £11.50				Potted brown shrimps, parsley & lemon, sour dough toast £13
Red onion & green chilli bhajis, naan crostini, minted yogurt . £11.50				Crispy aromatic duck pancake, cucumber, spring onion, soy & mirin syrup £13
Crispy chipotle chicken, coriander, spring onion & lime salsa . . . £12				Panfried crab cake, garlic aioli, caper, gherkins & dill £13.50
Sticky char sui ribs, sesame & chili starter £12.50 main with fries £25				

PIZZA

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

Tomato, fior di latte, basil	£18
Olive, rocket, salsa verde, crème fraîche	£19
Fennel salami, pickled pear, walnut & truffle	£19
Pulled Cajun chicken, bacon lardons, balsamic onions	£19
<i>Extras - fennel salami, bacon lardons, Cajun chicken, rocket, olives . . .</i>	<i>£1.25</i>

KIDS

2 courses with ice cream	£14.50
Breaded chicken & fries	
Cheese & tomato pizza	
Scampi & fries	
3 mini Nutella filled doughnuts	£6
Rhubarb & custard sundae, pistachio crumb	£7

MAINS

Roast Jerusalem artichoke, cavolo nero, herb polenta cake, tomato & tarragon emulsion	£23.50
Wild mushroom & ricotta tortellini, hazelnut & sage butter	£23.50
Battered haddock & chips, peas, lemon & tartar.	£24.75
Chicken, leek & ham pie, grain mustard mash, maple roasted roots, chicken gravy	£25
Prawn pad thai - rice noodles, egg, toasted peanuts, tamarind, lime, coriander & pickled radish	£26.50
Slow cooked lamb gigot steak, champ potatoes, heritage carrots, minted gravy	£27.50
Baked red snapper, Malaysian vegetable curry with green beans, kaffir lime & lemongrass, mango & coconut rice.	£32

ROASTS & GRILL

Roast pork belly with Alsace bacon, smoked sausage & braised white beans	£28
12 hour slow roasted lamb shoulder, crisp rosemary potatoes, green beans, redcurrant jus	£70 for 2
220g flat iron steak	£29.50
220g ribeye steak	£34.50
500g côte de boeuf.	£75 for 2
<i>with chips & watercress garlic butter / peppercorn sauce</i>	<i>£2.50</i>

*Maple roasted roots ~ cavolo nero ~ heritage carrots ~ green beans
Crisp rosemary potatoes ~ tomato basil salad ~ chips/fries ~ mixed leaf salad all £5.75*

PUDDINGS

Handmade fruit & nut Florentines	£7
Spiced berry cheesecake, winter berry compote, apple brandy syrup	£10
Pear, fig and cassis crumble, vanilla custard.	£10
Chocolate & kirsch tart, cherry ice cream	£10
Cheese board, crackers, pear, cinnamon & sultana chutney . . .	£14.50

ICE CREAMS & COUPES

New Forest ice creams	£3.50 per scoop
Affogato—vanilla ice cream, espresso shot	£7.25
XO “affogato” - Pedro Ximenez sherry, vanilla ice cream	£8.50
Rhubarb & custard sundae, pistachio crumb	£12.50
Knickerbocker glory	£12.50

AFTERNOON TEA

*Served Monday to Saturday
Pre booking required*

Finger sandwiches, fruit scones,
clotted cream, conserves, cakes,
afternoon fancies £23.50

FEAST

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

Whole roast suckling pig £37
Roast fore rib of beef £37
Slow roast lamb shoulder £35

PRIVATE ROOMS

*For up to 38 people
breakfast meetings ~ conferences
drinks parties ~ family lunches
dinner parties*

please ask for details

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.