

## APÉRITIFS & MOCKTAILS

Aperol spritz . . . . £8.60	Kir Royale . . . £16	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
Glass of Hattingley English sparkling wine . . . . . £15.85		Alcohol free gin & tonic, blueberries, grapefruit . . . . . £6.85

## STARTERS

*Garlic & rosemary focaccia, rapeseed oil, balsamic £4.50 ~ Mixed olives £4 ~ "Gaufrettes"—paprika crisps, garlic mayonnaise £4.50*

Creamy Dijon mushrooms on toasted brioche, parsley & parmesan . . . . . £11.50	Crispy pigs cheeks, shallot & ginger purée, apple & watercress . £12.50
Grilled asparagus, duck egg gribiche, chili oil & sourdough croute £12	Steamed mussels with cider, fennel & chorizo . . . . . <i>starter</i> £12.50 <i>main with fries</i> £25
Sticky char sui ribs, sesame & chili . . . . . <i>starter</i> £12.50 <i>main with fries</i> £25	Loch Duart salmon nigiri, salmon roe, wasabi mayo, pickled ginger . . . . . £13.50
Asian chicken & sweetcorn soup with soy, lime leaf & maple . . . £12	

## PIZZA

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

Heritage tomato & burrata . . . . .	£18
Goats cheese, spinach and pesto . . . . .	£19
Pepperoni, sweet red onion, garlic butter . . . . .	£19
Chorizo, roast red pepper, feta yoghurt . . . . .	£19

*Extras - pesto, pepperoni, chorizo, sweet red onion, roast red pepper . £1.25*

## KIDS

2 courses with ice cream . . . . .	£14.50
Breaded chicken & fries	
Cheese & tomato pizza	
Scampi & fries	
3 mini Biscoff filled doughnuts . . . . .	£6
Peanut butter & banana sundae, maple drizzle ice cream . . . . .	£7

## MAINS

Warm baby spring veg & chick pea salad with basil & mint, citrus dressing . . . . . £23.50	Seafood crêpe (salmon, haddock & prawn), roast fennel, lemon & dill cream . . . . . £26
Panfried sweet potato cakes with courgetti, black olive tapenade, feta & mint yoghurt . . . . . £23.50	Baked cod, chorizo & tarragon pearl barley risotto, avocado & lime purée, pickled radish . . . . . £28
Breaded pork schnitzel, peach & chilli salsa, fries, lime mayonnaise . . . . . £24.75	Whole grilled sole meunière with parsley, lemon & butter, new potatoes . . . . . £30

## ROASTS & GRILL

Honey mustard rotisserie chicken, fries, salsa verde . . . . . £25	220g flat iron steak . . . . . £29.50
Grilled lamb chops, buttered leeks & peas, pesto roast new potatoes, mint béarnaise . . . . . £29.50	220g ribeye steak . . . . . £34.50
12 hour slow roasted lamb shoulder, crispy hasselback potatoes, lemon courgettes, redcurrant jus . . . . . £70 for 2	500g côte de boeuf . . . . . £75 for 2 <i>with chips &amp; watercress</i> <i>garlic butter / peppercorn sauce</i> £2.50

*Buttered leeks & peas ~ roast fennel & dill ~ lemon courgettes  
Crispy hasselback potatoes ~ tomato basil salad ~ chips/fries ~ mixed leaf salad all £5.75*

## PUDDINGS

Handmade fruit & nut Florentines . . . . .	£7
Lemon curd & clotted cream mousse, spiced shortbread, sherbert dusting . . . . .	£10
Coconut milk panna cotta, lime, pineapple & Malibu salsa . . . . .	£10
Iced chocolate parfait, malty Chantilly cream, Pedro Ximenez caramel, candied pecans . . . . .	£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
Peanut butter & banana sundae, maple drizzle ice cream . . .	£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 8.5% 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.