

APÉRITIFS & MOCKTAILS		
Aperol spritz . . . £8.60	Kir Royale . . . £16	Elder ginger—elderflower, ginger beer, cucumber, mint £5.50
Hugo spritz—elderflower liqueur, prosecco, soda £8.75		Cranberry spritz—cranberry, ginger ale, soda £5.75
Old fashioned—bourbon, angostura, gomme syrup, orange . . £11.50		Alcohol free gin & tonic, blueberries, grapefruit £6.85

KIDS	
2 courses with ice cream £14.50	3 mini Biscoff filled mini doughnuts £6
Breaded chicken & fries ~ Scampi & fries	Honeycomb sundae, toffee sauce, vanilla cream £7
Tagliatelle with tomato & mozzarella	

STARTERS	
Mixed kalamata olives £4 ~ Garlic & rosemary focaccia, rapeseed oil, balsamic £4.50 ~ Cumin roast butternut squash hummus, crudités £5	
Roast heritage beets, whipped goats’ cheese, rocket, tarragon oil £11	Crispy venison bon bons, parmesan aioli & capers £12
Portobello mushroom stuffed with spinach & ricotta, pecorino shavings, balsamic glaze £11	Sweet & sticky char sui ribs, hoisin & chili starter £12.50 main with fries £24
Miso salmon, pak choi & beansprout salad, yuzu ponzu £12	Gambas pil pil with olive oil, garlic, chili & parsley £12.50
	Tempura soft shell crab, Asian vegetable salad, wasabi mayo . . . £14

SANDWICHES & BOWLS	
Reuben sandwich—pastrami, Emmental, sauerkraut, mustard, watercress, toasted sourdough, fries £18	Falafel bowl, black quinoa, roast sweet potato, avocado, pickled red cabbage, tzatziki £22
Crispy pig ciabatta, apple sauce, rocket, red onion chutney, fries £18	Tuna & sesame poke bowl, sushi rice, pickled ginger, sugar snap peas, avocado, carrot, furikake, bonito flakes. . £24

MAINS	
Pumpkin gnocchi with walnuts, pecorino & sage £21	Beer battered fish & chips, peas & tartar £23
Smash burger - American cheese, house pickles, fries . . . single £17 double £21	Smoked haddock & spinach mornay, brioche & herb gratin, buttered green beans & chantenay carrots £24
Venison & bacon pie, buttered mash, charred tender stem, blackberry jus £23	Grilled chalk stream trout, lobster, tomato & preserved lemon risotto, rocket £28

ROASTS & GRILL	
Haloumi, red pepper & courgette souvlaki with hot honey £22	220g flat iron steak £29.50
Lemon, garlic & oregano lamb souvlaki £24	220g ribeye steak £34.50
with fries, watercress & tzatziki	500g châteaubriand £80 for 2
12 hour slow roasted lamb shoulder, crispy hasselback potatoes, green beans, redcurrant jus £70 for 2	with chips & watercress garlic butter / peppercorn sauce £2.50
	House green salad ~ charred tenderstem ~ buttered green beans ~ chantenay carrots crispy hasselback potatoes ~ tomato basil salad ~ chips/fries all £5.75

PUDDINGS
Fruit & nut Florentines £7
Plum upside-down cake, roquito hot honey, vanilla mascarpone . £10
Pumpkin & maple cheesecake, gingersnap base, candied pecans . £10
Chocolate & pistachio tart, apple & cinnamon compote £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
Blackberry clotted cream sundae, hazelnut sponge, blackberry & hazelnut compote £12.50

AFTERNOON TEA
Served Monday to Saturday Pre booking required
Finger sandwiches, fruit scones, clotted cream, conserves, cakes, afternoon fancies £23.50

FEAST
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