

APÉRITIFS

Aperol spritz . . . £8.60	Kir Royale . . . £16.50
Hugo spritz—elderflower liqueur, prosecco, soda £8.75	
Negroni—gin, Campari, vermouth £8.75	
Old fashioned—bourbon, angostura, gomme syrup, orange . . £11.50	

MOCKTAILS, No & Lo

Elder ginger—elderflower, ginger beer, cucumber, mint £5.75	
Cranberry spritz—cranberry, ginger ale, soda £5.75	
Alcohol free gin & tonic, blueberries, grapefruit £6.85	
Asahi 0% lager £5.10	Solo 0% pale ale £5.35

KIDS

2 courses to include the ice cream parlour £15

Breaded chicken
Pork sausages
Fish fingers
with fries & peas

Cheese & tomato ciabatta pizza bread
Tagliatelle with tomato & basil

THE ICE CREAM PARLOUR

with berry sauce, marshmallows & sprinkles

vanilla ~ cherry cola ~ blue bubble gum ~ mint choc chip
butterscotch ~ strawberry ~ choc chip cookie dough

3 mini Biscoff filled mini doughnuts	£6
Ice cream sundae with toffee sauce & marshmallows	£7

STARTERS

Mixed kalamata olives £4 ~ Garlic & rosemary focaccia & ciabatta, rapeseed oil, balsamic £5.25 ~ Pork & fennel sausage roll, date ketchup £4.75

Moroccan spiced cauliflower popcorn, yoghurt & pomegranate	£11.50
Wookey Hole cheddar rarebit on sourdough, rocket, chive sour cream	£12
Ham hock croquettes, piccalilli mayo	£12.50

Sweet & sticky char sui ribs, hoisin & chili	starter £12.75 main with fries £25.50
Seafood chowder, bacon, tarragon cream & truffle	£12.75
Szechuan tuna carpaccio, avocado, soused onion & coriander .	£14.25

SANDWICHES

Chargrilled steak ciabatta, caramelized onion, rocket,
Dijon mayo, fries £19.50

Smash burger, bacon jam, American cheese,
pickles, fries single £19.50 / double £24

MAINS

Chickpea masala, sweet potato pakora, coconut raita, onion & coriander salad, naan	£23
Smoked garlic & mushroom stroganoff, turmeric wild rice, chive sour cream	£23
Beer battered fish & chips, peas & tartar	£24.75
Port braised shin of beef cottage pie, honey carrots	£25

Chalk stream trout kedgeree, curry cream, crispy shallots & coriander	£25
Slow roast pork belly, dauphinoise potatoes, cavolo nero, thyme gravy	£27
Monkfish, salmon & prawn seafood crêpes, Thermidor sauce, rainbow chard	£29

ROASTS & GRILL

Chicken, lemon & za'atar souvlaki, fries, watercress, tzatziki	£26
12 hour slow roasted lamb shoulder, crispy hasselback potatoes, green beans, redcurrant jus	£75 for 2

220g flat iron steak	£30
220g ribeye steak	£36
500g châteaubriand	£85 for 2
with chips & watercress garlic butter / peppercorn sauce	£3

House green salad ~ rainbow chard ~ buttered green beans ~ honey carrots
crispy hasselback potatoes ~ rocket & balsamic salad ~ chips/fries all £5.75

PUDDINGS

Rum & raisin / white chocolate & raspberry fudge	£7
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£10
Crème brûlée, poached rhubarb, ginger cake	£10
Apple & plum crumble, hot custard	£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
Forest gateau sundae, chocolate brownie, griotine cherries chocolate sauce & cherry cola ice cream	£12.50

AFTERNOON TEA

Served Monday to Saturday
Pre booking required

Finger sandwiches, fruit scones,
clotted cream, conserves, cakes,
afternoon fancies £24.50

FEAST

Minimum 10 people
5 days' notice required

Whole roast suckling pig £38
Roast fore rib of beef £38
Slow roast lamb shoulder £37.50

PRIVATE ROOMS

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

please ask for details