

## Appetisers

A selection of homemade breads, served with freshly made dips (serves 2) **£5.25 (V)**

Freshly made root vegetable crisps served with aioli **£1.95**

Marinated olives & sunblushed tomatoes **£2.95 (V) (G)**

## To Start

Chef's homemade soup of the day with rustic bread **£5.50 (V)**

Crispy whitebait, with homemade tartare sauce **£6.25**

Homemade seasonal paté with spiced onion marmalade & rustic bread **£6.50**

Herb crumbed brie with a homemade cranberry & port relish **£6.25 (V)**

Honey, chilli & lime sautéed king prawn skewers with minted aoli dip **£6.95 (G)**

Gypsy toast with wild mushrooms in a creamy tarragon & white wine sauce **£6.95 (V)**

## Mains

Smoked duck & wild mushroom linguine topped with fresh rocket, parmesan & white truffle oil **£14.25 (G)**

8oz Ribeye steak served with sweet potato chips, vine tomatoes, and glazed green beans, finished with a pink peppercorn & caramelised onion sauce **£17.95 (G)**

Sweetcorn, clam & dill risotto, served with rocket, parmesan & garlic sautéed king prawns **£13.95 (G)**

Chargrilled Hampshire venison escallop served on a bed of caramelised onion mash, with glazed vegetables and a smoked bacon & red wine sauce **£16.50 (G)**

Crispy battered goats cheese fritters with spiced onion marmalade, glazed green beans, Chantenay carrots and seasoned new potatoes **£12.95 (V)**

Pan fried parmesan & tarragon crumbed chicken breast served with crushed new potatoes, glazed vegetables and a creamy pesto sauce **£12.95**

Locally smoked haddock supreme, served on a warm salad of new potatoes, spring onions, garden peas, green beans & crispy bacon. Finished with a soft poached egg **£13.50 (G)**

Harissa marinated rump of lamb on roasted sweet potatoes & beetroot. Served with glazed green beans and a rustic tomato & herb ragu **£16.25 (G)**

Applewood smoked cheddar, sundried tomato & spring onion tartlet served with coleslaw, garden salad & seasoned new potatoes **£12.95**

Beer battered cod with chunky chips, pea puree & homemade tartare sauce **£12.95**

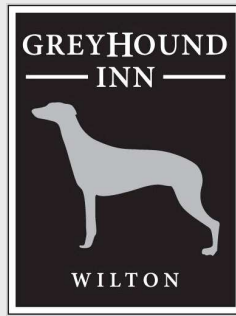
Chicken, ham hock and leek pie served with thyme infused mash, red wine jus and glazed vegetables **£12.95**

6oz Steak burger on a pretzel bun, with spiced onion marmalade, chunky chips & salad **£12.50**

Trio of local sausages with mustard mash, caramelised onion gravy & vegetables **£11.50**

Wholetail scampi with chunky chips, homemade tartare sauce and a garden salad **£10.95**

**Plus... please see our Daily Specials Board**



# Lunch & Light Bites

## Served Lunchtime Only

### **Ploughman's Board £10.50**

A selection of Stilton and / or Mature Cheddar Cheese, or home roasted, hand carved Ham.  
Served with Rustic Bread, Salad and Pickles.

### **Baked Tattie £6.50**

An oven baked potato filled with a choice of Mature Cheddar Cheese, Baked Beans,  
Prawn Marie Rose or Coleslaw.

### **Freshly Made Warm Panini or Freshly Baked Filled Roll £6.95**

Choose from Bacon, Brie & Cranberry, Cheese & Spicy Onion Chutney, Honey glazed ham & Cheddar Pesto, Sundried Tomato & Mozerella (v), or Classic BLT.

All served with a garden salad & coleslaw.

### **Welsh Rarebit £6.95**

Served on toasted home made bread with a side salad & coleslaw.

## Sides

Beer battered Onion Rings (V)

**£3.50**

Pot of chips (V)

**£3.00**

Glazed Vegetables (V) (G)

**£3.00**

## Hot Drinks

### **Freshly Brewed Coffee £2.75**

Americano   Espresso   Latte   Cappuccino   Macchiato

### **Pot of Tea £2.50**

**Hot Chocolate £3.00   Luxury Hot Chocolate £3.50**

Please see our Daily Specials Board for Seasonal Choices

Parties of more than six people will be subject to a 10% service charge