



Appetisers

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

Freshly made root vegetable crisps served with aioli **£1.95 (V)(G)**

Marinated olives and sun blushed tomatoes **£2.95 (V)(G)**

To Start

Tempura battered king prawns sautéed with chilli, garlic and soy **£7.25**

Wild mushroom and Welsh rarebit tart **£6.95(V)**

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

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

Homemade seasonal pate with spiced onion marmalade and rustic bread **£6.75**

Herb crumbed brie served with a tomato, red onion and coriander salsa **£6.75 (V)**

Mains

Smoked salmon, mascarpone and asparagus linguine topped with watercress and fresh shavings of parmesan **£14.25**

Sundried tomato, halloumi and spring onion risotto topped with rocket and fresh parmesan **£14.25 (G)(V)**

Chargrilled Hampshire venison steak on caramelised onion mash with honey roasted parsnips, chantenay carrots and a redcurrant and red wine jus **£15.95 (G)**

Locally smoked maple glazed pork loin steak on a mixed bean, chorizo and tomato cassoulet with roasted vine tomatoes **£15.25 (G)**

Sage and onion crumbed corn fed chicken breast with herb roasted new potatoes, chantenay carrots, green beans and a tarragon aioli **£15.25**

Baked cod loin supreme wrapped in pancetta and served on chive mash with roasted fennel, chantenay carrots and an Atlantic prawn, garlic and parsley butter **£15.75 (G)**

Baked chalk stream rainbow trout stuffed with lemon and watercress and served on sautéed new potatoes with baby corn, chantenay carrots and spinach with a salsa Verde **£14.95 (G)**

8oz Ribeye steak served with sweet potato chips, vine tomatoes and glazed green beans finished with a pink peppercorn and caramelised onion sauce **£18.95 (G)**

Beer battered cod with chunky chips, pea puree and homemade tartare sauce **£13.50**

Steak and ale pie served on a bed of caramelised onion mash with glazed vegetables and a rich red wine jus **£13.95**

Beetroot, pinenut, feta and spinach tart on a bed of pea shoot, new potato and sundried tomato salad with a garlic balsamic dressing **£13.50 (V)**

6oz prime beef burger topped with smoked cheddar, bacon and a spiced onion marmalade and served in a pretzel bun with chunky chips, onion rings and salad **£13.50**

Trio of local sausages with mustard mash, caramelised onion gravy and glazed vegetables **£12.25**

Wholetail scampi with chunky chips served with homemade tartare sauce and a garden salad **£11.25**

Please ask the waiting staff for vegan options



Lunch & Light Bites

Served Lunchtime Only

Ploughman's Board £10.95

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 and Mozzarella
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

Please see our Daily Specials Board for Seasonal Choices

Please let a member of our waiting staff know if you have any allergies or dietary requirements

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