

Dinner

MENU

17:30 - 20:30

For the Table

Marinated Olives (GF, VG) £3.00

Homemade Garlic and Rosemary Toasted Focaccia, Balsamic and Oil (VG) £4.00

Roasted Mixed Nuts GF, VG) £3.00

Starters

Soup of the Day, Homemade Focaccia (GF or VG on request) £6.50

Contains: **gluten, milk**

Seared King Prawns, Lemon, Garlic, Chilli and Coriander Butter, served with Homemade Bread Roll (GF on request) £8.00

Contains: **crustaceans, gluten, milk**

Glazed Rosary Goat's Cheese, Fresh Herb Salad, Baby Beetroot, Beetroot Dressing, Toasted Pine Nuts (GF) £7.50

Contains: **milk, nuts**

Pan-Seared Pigeon Breast, Wild Mushroom and Red Wine Reduction, Parsnip Crisps (GF) £8.00

Contains: **sulphites**

Halloumi Fries, Red Pepper Gel, Hot Honey (GF) £8.00

Contains: **milk, sulphites**

Trio of Melon, Champagne Sorbet (GF, VG) £6.50

Contains: **sulphites**

Mains

Beer Battered Fish and Chips, Pea Fritter, Chunky Tartar Sauce (GF) £20.00

Contains: **egg, fish, sulphites**

Chicken Supreme, Wilted Kale, Hasselback Potatoes, Battered Onion Rings, BBQ Sauce (GF) £22.50

Contains: **sulphites**

Flat Iron Steak, Garlic Sautéed Wild Mushrooms, Roasted Vine Cherry Tomatoes, Hand-Cut Chips, Jus (GF) £31.50
(£5.00 DBB Supplement)

Contains: **sulphites**

Fillet of Salmon, Pea and Broad Bean Fricassee, Asparagus, New Potatoes, Salsa Verde (GF) £24.50

Contains: **milk, sulphites, fish**

Rump of Lamb, Roasted Baby Vegetables, Plums, Creamed Mash Potato, Jus (GF) £27.50

Contains: **milk, sulphites**

Fennel Tart Tatin, Fennel Sabayon with a Mesclun, Citrus and Radish Salad, Whipped Feta Dip (V) £16.50

Contains: **gluten, eggs, milk**

Pasta of the Day (GF on request) £18.50

Contains: **gluten, egg, milk**

Food Allergy Notice

GF = Gluten Free, VG = Vegan/Dairy free, V = Vegetarian

If you have any food allergies or intolerances, please speak to a member of staff about your requirements before ordering your meal.
Our kitchen ovens use gluten, nuts & shellfish, and we cannot guarantee that our meals do not contain traces of these allergens.

Burgers

6oz Beef Brisket Burger, Brioche Bun, Mature Cheddar Cheese, Bacon, Sliced Tomato, Baby Gem, Pickled Red Onion, Sriracha Mayonnaise (GF on request) £16.95

Contains: egg, milk, gluten, sulphites

Vegan Burger, Brioche Bun, Gouda, Sliced Tomato, Baby Gem, Pickled Red Onion, Vegan Mayonnaise (V) £16.95

Contains: gluten, sulphites

Buttermilk Chicken Burger, Brioche Bun, Baby Gem, Sliced Tomato, Pickled Red Onion, Sriracha Mayonnaise (GF on request) £16.95

Contains: egg, milk, gluten, sulphites

All Burgers are Served with Fries and Coleslaw

Platters

Meat Platter, Parma Ham, Chorizo, Salami, Olives, Gherkins, Sundried Tomatoes, Focaccia (GF on request) £14.95

Contains: gluten

Ploughman's, Selection of Local Cheeses, Hot Honey Ham, Apple, Celery, Piccalilli, Salad, Fresh Bread £14.95

Contains: milk, gluten, sulphites

Vegetarian Platter, Grilled Vegetables, Sliced Halloumi, Olives, Sundried Tomatoes, Gherkins, Fresh Bread (V, GF on request) £14.95

Contains: gluten, milk

Pizzas

Margherita – Tomato and Mozzarella (V) £14.00

Pepperoni – Mozzarella, Tomato Sauce £16.00

Hot Honey Glazed Ham - Mushroom, Mozzarella and Tomato Sauce £15.00

Grilled Vegetables – Mozzarella, Tomato Sauce (VG on request) £14.50

All pizzas contain gluten and milk

Sides

Fries or Homemade Chips (GF) £4.00 (Add Cheese or Truffle for £1.50)

Sweet Potato Fries (GF) £4.00

Seasonal Vegetables (GF) £3.50

Side Salad (GF) £3.50

Onion Rings (GF) £4.00

Cheese and Bacon Loaded Fries (GF) £5.50

Contains: milk

Four Legged Friends



Cumberland Sausage £1.50



Chicken Slices £2.50

Doggy Ice-cream - Blueberry & Apple Flavour £3.00

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Dessert

MENU

Strawberry Eton Mess (GF) £7.00

Contains: egg, milk

Peanut Butter Cheesecake £7.50

Contains: nuts, gluten, milk

Rich Dark Chocolate Tart, Clotted Cream £7.50

Contains: gluten, milk egg

Raspberry and Calvados Crème Brûlée, Homemade Shortbread (GF on request) £7.50

Contains: egg, milk

Red Wine Poached Pear, Red Wine Syrup, Vanilla Ice-Cream (GF, VG on request) £6.50

Contains: egg, milk, sulphites

Cheese board – 3 Local Cheeses, Celery, Grapes, Apple, Homemade Chutney, Crackers (GF on request) £10.50

Contains: gluten, milk, sulphites

Trio of New Forest Ice Cream or Sorbet, Fresh berries, Chocolate Flake (GF, VG on request) £8.00

Contains: egg, milk

Ice-cream & Sorbet Flavours

Chocolate

Strawberry

Vanilla

Rum & Raisin

Honeycomb

Mint Choc Chip

Coffee

Champagne

Lemon

Raspberry



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Children's

MENU

2 courses £10.50 / 3 courses £13.50

Starters

Soup of the Day, Homemade Bread Roll (GF and VG on request)

Contains: egg, fish, sulphates

Duo of Melon, Raspberry Coulis (GF, VG)

Halloumi Fries, Ketchup (GF)

Contains: milk

Homemade Bread and Butter (GF on request)

Contains: gluten, milk

Mains

Battered Fish Fingers, Chunky Chips, Garden Peas

Contains: egg, fish, sulphites

Beef Burger, Brioche Bun, Cheddar Cheese, Baby Gem, Sliced Tomato, Mayonnaise (GF on request)

Contains: gluten, milk, egg

Breaded Chicken Chunks, Fries, Baked Beans (GF)

Contains: milk

Margherita Pizza, Fries and Salad

Contains: gluten, milk

Macaroni Cheese, Garlic Bread

Contains: gluten, milk

Desserts

Fresh Fruit Salad, Vanilla Ice-Cream (GF)

Contains: milk

Chocolate Brownie, Vanilla Ice-Cream (GF)

Contains: milk, eggs

New Forest Ice-cream, 2 Scoops

Contains: milk, eggs

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