



MENU



Starters

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| Chestnut mushroom & tarragon soup (df, gfo, v) with warm bread, celeriac crisp and truffle oil | 8.00 |
| Shredded ham hock Caesar salad (gfo) baby gem lettuce, anchovies, croutons, parmesan, Caesar dressing (contains anchovy oil) | 8.00 |
| Soft shell crab ginger, lemon grass and lime tempura batter, garlic yoghurt and mayonnaise dip | 9.00 |
| Teriyaki beef (df) with an Asian mixed salad | 8.50 |
| Lime bay mussel marinière (gfo) finished with a dash of cream and garlic bread | 9.00 |
| Mixed charcuterie with pâté olives, sun blushed tomatoes, silver skin onions, toasted ciabatta | 9.00 |
| Smoked mackerel pâté (gfo) pickled relish, dressed lemon rocket, with malted toast | 8.00 |
| Warm bread, garlic bread & olives (v) balsamic, olive oil | 8.00 |

Mains

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| English lamb Barnsley chop (gf) celeriac puree, carrot jelly, sprouting broccoli, fondant potato | 18.00 |
| Pan roasted breast of Guinea fowl rosemary and redcurrant stuffing, confit garlic, creamed potato, sweet redcurrant jus | 18.00 |
| Medallions of fillet steak wild mushroom rice, mushroom and pepper sauce or prawn and lobster cream | 26.00 |
| Battered haddock fish & chips garden peas, lemon caper sauce, chunky chips | 16.00 |
| Chef's homemade pie creamed potato, seasonal vegetables (ask for details) | 17.00 |
| Baked whole plaice (gf) lemon and caper beurre noisette, minted new potatoes and green salad | 17.00 |
| Spinach potato gnocchi (v) tomato pesto cream sauce, tomato and basil garlic bread | 16.00 |
| Smoked ham hock bubble and squeak cake, parsley sauce | 18.00 |
| Red Thai curry (king prawn or vegetable) (v) boiled rice and vegetable spring roll | 16.00 |
| Fillet of Cajun chicken burger mature cheddar cheese, Cajun seasoned fries, red onion marmalade | 17.00 |

We may have some chef's specials available.
Please enquire if you require any additional sides with your meal.
We use local suppliers for our New Forest ice creams and local
cheeses.



For full Allergen
information on
our dishes please
scan here.

Our local suppliers

New Forest Ice Creams - a family business founded
in 1983 producing the highest quality, multi-award
winning ice cream from the finest ingredients

Sides

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| Chunky chips (gf) | 3.50 |
| French fries (gf) | 3.50 |
| Medley of vegetables (gf) | 3.50 |
| Tomato, rocket and Parmesan salad (gf) balsamic vinegar and olive oil | 3.50 |

Our chips and fries are cooked in a fryer that may contain gluten.

Desserts

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| Red velvet cake (gf) clotted cream ice cream | 8.00 |
| Mini Nutella doughnuts salted butterscotch sauce (n) | 8.00 |
| Warm St Clement meringue pie orange coulis | 8.00 |
| Selection of New Forest ice creams (v, gf) | 8.00 |
| Banoffee chocolate fondant (gf) banana ice cream | 8.00 |
| English cheeseboard (n) Rosary ash goats cheese, golden Cenarth, black bomber cheddar, Dorset red, quince jelly and crackers | 10.00 |
| Sweet pastry raviolo (n) filled with ricotta, citrus and pine nuts, drizzled with honey | 8.00 |

Tea and Coffee

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| Tea for one | 2.80 |
| Filter coffee | 2.80 |
| Latte | 3.30 |
| Amaretto Affogato vanilla ice cream served with hot espresso coffee and amaretto liquor | 8.00 |
| Cappuccino | 3.30 |
| Espresso | 2.80 |
| Liquor coffee | 4.90 |

(v) = vegetarian, (gf) = gluten free, (df) = dairy free, (n) = contains nuts
(gfo) = dish may be prepared gluten free on request. Please speak to a
member of our team should you have any special dietary requirements,
allergies or intolerances. Please be aware that certain dishes on the
menu may contain or be prepared within the vicinity of 1 of the 14 food
allergens in accordance with the Food Information Regulations 1169/2011.
Bread rolls served to your table may contain Gluten, please speak with
your server if you require gluten free bread. All prices include VAT at 20%.