



Starters

Tuscan Mixed Bean Soup, Garlic Chard Bread £7.00

Smoked Ham Hock Terrine with New Place Piccalilli £8.00

Smoked Haddock Croquettes with Creamed Leek and Mustard £7.50

Warm Goats Cheese Soufflé with Beetroot and Rocket Leaves £7.50

Lightly Spiced Butternut Squash Arancini £7.00

Mains

Rump Steak with Chunky Chips, Peppercorn Sauce, Rocket, Red Onion and Tomato Salad £24.50*

Confit of Duck Leg with Smoked Bacon and Bean Cassoulet £19.50

Rolled Slow Cooked Pork Belly with Garden Herbs, Gratin Dauphinoise, Sticky Red Cabbage £18.00

Classic Beef Burger with Chunky Chips, Tomato and Coleslaw £15.50

Pan Fried Hake Supreme with Celeriac Cream, Savoy Cabbage, New Potatoes and Jus £18.50

Rich Mushroom Lasagne with Arrabbiata Sauce and Rocket Leaves £16.50

Beetroot Falafels and Vegetable Tagine with Lemon Quinoa, Soya Yoghurt £17.50

Sides

Chunky Chips £4.00

Garlic Bread £4.00

Onion Rings £4.00

Seasonal Greens £4.00

Dessert

Treacle Tart with Stem Ginger and Clotted Cream £7.50

Spiced Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice Cream £7.50

Warm Apple Strudel with Sauce Anglaise £7.50

Rich Chocolate Tart with Mango and Mint Salsa £7.50

Local Cheese Board, Stoney Cross, Isle of Wight Soft and Dorset Blue Vinny £9.00**

*£5 Supplement for Dinner Inclusive Packages

**£3 Supplement for Dinner Inclusive Packages

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 or more of the 14 listed food allergens in accordance with the Food Information Regulations 1169/2011