

While you wait

Marinated mixed olives (vg/gf) 3.95 / Smoked almonds (vg) 2.50 / Halloumi fries - sweet chilli (v/gf) 8.95
Tempura prawns - sweet chilli & garlic mayo (gf) 8.95 / Crispy squid - lemon mayo (gf) 8.95
Fried chicken strips- chipotle mayo (gf) 8.95 / Blistered Padron Peppers - burrata & olive oil (v/gf) 8.95
Freshly baked ciabatta, smoked sea salt, hummus, olive oil & balsamic (vg) 5.95

Starters

Courgette & Mint Soup, crispy onions, mint yogurt & sourdough (vgo/gfo) 7.95
Burrata, grilled peaches, crispy prosciutto, rocket, chilli honey & toasted ciabatta (gfo) 9.95
Duck & Orange Pâté, citrus avocado salsa, & toasted ciabatta (gfo) 9.95
Lamb Kofta, sourdough flatbread, hummus, sumac onions & pomegranate 10.95
Crab & Prawn Scotch Egg, rocket, pickled slaw & brown crab mayo (gf) 10.95
Feta Salad, watermelon, mixed leaves, red onion, cucumber, mint yogurt dressing (v/gf) 9.95

Classics

Homemade Pie of the Day, ask your server for today's choice 17.95
Battered Hake, hand cut chips, homemade mushy peas & tartare sauce (gf) 18.95
Curry of the Day, basmati rice, sourdough flat bread, ask your server for today's choice (vg/gfo) 16.95
(add chicken or prawns 2.95)
Lobster & Truffle Mac 'n' Cheese, with garlic bread & salad 17.95
Beef Burger, relish, lettuce, tomato, red onions, gherkins, burger sauce, fries & slaw (gfo) 16.95
(add bacon or cheese 1.50)
Vegan Moving Mountains Burger, relish, lettuce, tomato, red onions, gherkins, red pepper jam & fries (vg) 16.95
(add vegan smoked applewood cheese 1.50)

Mains

Cuban Mojo Chicken, citrus avocado salsa, mint yogurt, lime & coriander rice (gf) 21.95
Lamb Kofta, sourdough flatbread, mint yogurt, rocket, Greek salad & fries 20.95
Cod Loin, cucumber, avocado & mango salad, sauteed potatoes & rocket (gf) 23.95
8oz 'Farmers Butcher' Dry Aged Sirloin Steak, mushroom, tomato, fried egg, rocket & fries (gf) 29.95
8oz 'Farmers Butcher' Dry Aged Fillet Steak, mushroom, tomato, fried egg, rocket & fries (gf) 38.95
(Steak Sauces 1.50 - Peppercorn, Blue Cheese, Mushroom & Red Wine, Diane Sauce)

Stone Baked Oven

Tomato & Mozzarella Pizza - our signature
tomato sauce & mozzarella (v) 12.95

Spicy Burrata Pizza - our signature tomato sauce,
mozzarella, rocket, burrata, marinated heritage tomatoes,
bacon, chilli flakes, crispy shallots, pepperoni & chilli honey
18.95

Truffle Mushroom Pizza - blue cheese sauce, mozzarella,
garlic & rosemary roasted wild mushrooms, spinach,
gorgonzola & truffle oil (v) 17.95

BBQ Chicken Pizza - BBQ sauce, mozzarella, torn chicken,
smoked bacon, red onion & sweetcorn 17.95

Smoked Salmon Hash - potatoes, leeks, peas, courgettes,
smoked salmon, egg, dill yogurt & rocket 19.95

Chicken Caesar Flat Bread - gem lettuce, Caesar dressing,
torn chicken, parmesan shavings & soft boiled egg 18.95

Med Veg Flat Bread - roasted med veg, gorgonzola
cheese, marinated tomatoes, rocket & balsamic (v) 17.95

Sea Bass - roasted new potatoes, med veg, capers, hake
fillet, balsamic glaze & rocket 22.95

Salads

All served with toasted ciabatta

Grilled Halloumi - mixed leaves, cucumber,
sumac red onion, tomato, olives,
oregano & olive oil (v/gf) 16.95

Feta - watermelon, mixed leaves, red
onions, cucumber & chilli honey dressing
(v/gf) 16.95

Burrata - rocket, courgette puree, courgette
ribbons, fresh mint, heritage tomatoes,
mint yogurt dressing (v/gfo) 16.95

Sides

Skinny Fries (vg/gf) 4.50

Truffle & Parmesan Fries (gf) 5.50

Marmite & Parmesan Fries 5.50

Hand Cut Chips (vg/gf) 4.50

Mixed Salad (vg/gf) 4.50

Sautéed Greens (vg/gf) 4.50

Desserts

Belgian Waffle - Topped with raspberry coulis, whipped cream, mixed fresh berries,
New Forest raspberry sorbet (vgo) 8.95

Chocolate & Biscoff Brownie - Our signature triple chocolate brownie, filled with Biscoff biscuits,
& Biscoff spread topped with chocolate sauce, & vanilla ice cream 8.95

Homemade Peach & Raspberry Crumble - Stewed peaches & raspberries with traditional crumble topping
with custard or New Forest vanilla ice cream (v) 8.95

Tia Maria Crème Brûlée - Classic baked cream dessert topped with caramelised sugar,
served with fresh strawberries & chocolate shortbread biscuits (gf) 8.95

Mango Cheesecake - Vanilla cheesecake topped with mango purée, fresh raspberries,
served with mint & champagne sorbet (vg/gf) 8.95

Affogato - New Forest vanilla ice cream with espresso 5.95 (Add a liqueur £3)

Ice Creams & Sorbets - 3 scoops of New Forest ice cream, ask your server for today's flavours (vgo/gfo) 7.5

Menu descriptions do not include all ingredients, please let us know of any allergies or intolerances. An optional 10% Service Charge is added to the bill. v - vegetarian | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option