

WHILE YOU WAIT

Marinated mixed olives (vg/gf)
3.95

Pigs in blankets - hot honey
dressing 8.95

Tempura prawns - sweet chilli &
garlic mayo (gf) 8.95

Cockle popcorn - lemon mayo
(gf) 8.95

Tempura samphire - vinegar gel
(vg/gf) 6.95

Halloumi fries - sweet chilli
(v/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, truffle butter,
olive oil & balsamic (vgo) 7.95

STARTERS



Maple Roast Parsnip Soup, parsnip crisps,
pickled apple, truffle oil & ciabatta (vg/gfo)
8.95

Burrata, balsamic cherries, pistachio granola,
chicory, rocket & toasted ciabatta (v) 9.95

Duck & Orange Pâté, orange marmalade
& toasted ciabatta (gfo) 9.95

Tartiflette, potato, bacon & onions with
Reblochon cheese, served with warm ciabatta
(gfo) 10.25

Onion Bhaji Scotch Egg, mango chutney,
Indian salad, coriander & curry mayo 10.95

Smoked Salmon, celeriac remoulade, honey &
mustard dressing, toasted ciabatta (gfo) 10.50



PUB CLASSICS

Battered Hake, hand cut chips, homemade
mushy peas & tartare sauce (gf) 19.95

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)

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
(vegan smoked applewood cheese 1.50)

Pan Roasted Hake, cockle risotto, parsley oil,
samphire & lemon crumb (gf) 25.95

Burrata Salad - chicory, rocket, blood orange,
fennel, toasted hazelnuts & chilli honey
dressing (v/gfo) 15.95

ROASTS

All served with Yorkshire pudding, marmite
roast potatoes, maple & thyme roasted
carrots and parsnips, savoy cabbage,
cauliflower cheese and gravy.

Add pigs in blankets to any roast for 2.95

Roast Beef
Locally sourced rare sirloin of beef
(gfo)
20.95

Roast Chicken
Wrapped in bacon with sage, cranberry
& onion stuffing (gfo)
19.95

Roast Pork
Local New Forest loin of pork, sage,
apple & onion stuffing & crackling
(gfo)
19.95

Mixed Roast
A selection of all 3 meats and all the
trimmings (gfo)
22.95

Nut Roast
Butternut squash & cashew nut roast
(v/vgo/gfo)
17.95

Sides

Marmite Roast Potatoes (vg) 5.00

Cauliflower Cheese (v/gf) 5.00

Maple Roast Carrots & Parsnips (vg/gf) 4.50

Truffle & Parmesan Fries (gf) 5.50

Skinny Fries (vg/gf) 4.50

Marmite & Parmesan Fries 5.50

Sautéed Greens (vg/gf) 4.50

Hand Cut Chips (vg/gf) 4.50

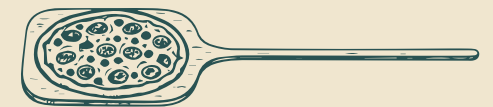
Mixed Salad (vg/gf) 4.50

Proudly Local

TO NAME A FEW

Our ingredients are sourced close
to home, including fresh produce
from The Farmers Butcher,
fish from Premier Fish, Isle of
Wight tomatoes, New Forest
wild mushrooms, New Forest Ice
Cream and free range eggs from
Eb and Flo in Hale.

from the stone oven



Tomato & Mozzarella Pizza -
our signature tomato sauce &
mozzarella (v) 13.95

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

Shakshuka - eggs poached in tomato
sauce, with Moroccan spices, peppers
& onions (v) 17.95

Med Veg Flat Bread – roasted med
veg, goats cheese, marinated tomatoes,
rocket & balsamic (v) 16.95

DON'T MISS OUT

*Exclusive offers when you
join our newsletter!*

