

SUMMER MENU

STARTERS	Filo King Prawns ~ Sweet Sticky Tamarind dip	9.25
	Proper Scotch Egg – Served Warm, Sweet Curried Mayo	8.95
	Pan Seared Shetland Scallops - Onion Puree, Sweetcorn, Bacon Crumb (gf)	12.50
	Sauteed Forest & Mixed Mushrooms on Toasted Ciabatta Rocket, Pine Nuts, Parmesan, Garlic and a Splash of Cream (*gfa, v, *vga)	9.25
	Mediterranean Chicken Skewers – Chicken Breast Pieces, Tzatziki, Cucumber, Tomato, Black Olives Salad (gf)	8.75
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MAINS	Braised Confit Duck Leg – Rich Orange Glaze, Pommes Purée, Rainbow Carrots, Sauté Green Beans with Garlic (gf)	23.75
	Beechwood Smoked Bratwurst – Brioche Roll, Apple Slaw, Beer Chutney, Skin On Fries	18.95
	Classic Chicken & Bacon Caesar Salad ~ Herby Croutons, Lettuce Leaves, Anchovies, Creamy Caesar Dressing & Shaved Parmesan (*gfa)	19/12
	Cremini & Portobello Mushroom Bourguignon ~ Thyme Mashed Potato, Charred Broccoli (vg, gf)	19.95
	Slow Braised Bourbon Beef Short Rib ~ Creamy Mash Potato, Roasted Carrots, Salt & Pepper Crispy Kale	25.75
	Beer Battered Fish & Chips ~ Triple Cooked Chips, Garden Peas, Tartar Sauce (*gfa)	20.25/13.50
	Thai Coconut Curry ~ Pan Seared Salmon or Breast of Chicken Basmati Rice, Fried Green Beans, poppadom (gf)	22.50
	Cod Fillet Burger ~ Fresh Breadcrumbs, Lettuce, Gerkin & Caper Mayo, Sesame Seed Bun with Coleslaw & Skin on Fries (*gfa)	19.95
	Roasted Honey & Orange Glazed Ham & Eggs ~ 2 Fried Eggs (or why not try with Pineapple again), Triple Cooked Chips (gf)	19/13.50
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GRILL	8oz Rib Eye Steak ~ Roquefort Sauce, Thick Chips, Confit Tomato, Onion Rings, Watercress (*gfa)	29.50
	Double Stack Beefburger ~ Homemade Ground Beef Patties, Bacon, Cheese, Lettuce, Tomato, Onion, Burger Sauce Seeded Bun, Coleslaw & Fries (*gfa)	20.50/12.95
	Moving Mountains Burger ~ Plant Based Burger, Crisp Lettuce, Tomato, Onion, Tomato Relish, Seeded Bun, Skin on Fries (vg)	19.75

(*vga) Can be altered to be Vegan (*gfa) Can be altered to be Gluten Free (*va) Can be altered to be Vegetarian
PLEASE REQUEST THIS FROM YOUR SERVER
(gf) Gluten Free – (v) Vegetarian (vg) Vegan

SUMMER MENU

SANDWICHES & SMALL PLATES

Malted Or White Bread

Steak Ciabatta ~ Strips of Steak, Watercress, Onion Chutney, Dijon Mayo, Handful of Fries	12.95	Summer Ploughman's Crusty Baguette, Roasted Ham, Mature Cheddar, Mini Pork Pie, Pickled Onion, Apple, Pickled Shimeji Mushrooms, Ploughman's Chutney	13.25
Club Sandwich ~ Breast of Chicken, Smoked Steaky Bacon, Lettuce, Tomato & mayo, Handful of Fries (*gfa)	12.50	Fishfinger Sandwich ~ Home-made in Beer Batter, Rocket, Gherkin & Caper Mayo in Fresh White or Malted Bread, Handful of Fries (*gfa)	9.95
Ham & Egg Roll ~ in a Large Soft Sub Roll, Lettuce, Cucumber, Tomato & Mayo, Handful of Fries	9	Loaded Tortillas to Share ~ Melted Cheese, Jalapenos, Sour Cream, Tomato Salsa (gf)	9.95

SIDES	Skin on Fries (gf)	4.75	Mixed Leaf & Watercress Salad (gf)	4.75
	Triple Cooked Chips (gf)	4.75	Charred Broccoli (gf)	3.95
	Truffle Chips ~ Truffle Oil, Shaved Parmesan (gf)	4.95	Sauté Green Beans with Garlic (gf)	4.25
	Onion Rings (*gfa)	4.50	Thyme Mashed Potato (gf)	4.25
			Coleslaw (gf)	4.25

DESSERTS

Chocolate Chip Cookie Dough Pot ~ Vanilla Pod Ice-cream	9	New Forest Ice Cream £2.50 a scoop or £6 for 3 scoops
Milk Chocolate Dessert Pot Malted Cream, Peanut Brittle (gf)	8.75	Vanilla (*vga) ~ Rum & Raisin
Key Lime Pie ~ Zesty, Creamy Loveliness!	9	Custard Cream ~ Peach Sorbet (vg)
Summer Fruit Pavlova (gf) Chantilly cream, Coulis	8.75	Raspberry Sorbet (vg)
Apricot & Oat Crumble Warm Custard (*gfa)	8.50	

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