



• lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

* *Gluten or dairy intolerant? please ask to see our specially revised menus*

• snacks •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £4

Mixed pitted olives £3.25 Goats' cheese crostini £2.50
Crackling, apple sauce £2.50 Whitebait, paprika & caper mayo £3
Bar snack board (all 4, great for sharing) £10

• starters •

Soup of the day with crusty bread £5 / £6 (large)
Steamed mussels, mariniere (shallots, white wine, garlic & cream) **or** lemongrass & coconut curry, crusty bread £8.50
New Forest Asparagus, baby gem, soft boiled egg, Parmesan, croutons & dukkah £8.50
King scallops baked in shell, wild garlic pesto £10
Pork & chorizo sausage roll, celeriac & mustard slaw £7.50
Pressed duck confit, smoked duck, & ham terrine, pickled beetroot, apple jelly & toasted sourdough £9
Deep fried breaded plaice fillet, fennel, saffron, rocket & aioli £7.50

• mains •

Ham, leek & mustard pie, mash, grilled New forest asparagus £12.50
Peppered Barbary duck breast, dauphinoise potato, spring greens, Port jus £19
Angus beef, roast garlic & thyme burger, topped with blue vinny, chunky chips, salad £12.50
Grilled chicken breast, bacon & avocado, brioche bun, aioli, hot smoked paprika & garlic fries £14
Pot roast belly pork, champ, sprouting broccoli, cider jus £15
Ras el hanout spiced spring lamb rump, couscous, chick pea salsa & houmous £19
Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19
(add a sauce: peppercorn, port or blue vinny £2)
Steamed mussels, mariniere (shallots, white wine, garlic & cream) **or** lemongrass & coconut curry,
crusty bread or fries £14
Baked king scallops in shell, wild garlic pesto, fries & salad £17
Trout fillet, seaweed crust, crushed new potatoes, charred lime, horseradish cream £15
Gratin dauphinoise, spring vegetables & wild mushrooms £11.50
New Forest asparagus risotto, Parmesan (optional) £11.50



• sides •

Garlic bread £3 (add cheese +50p)	Chunky chips £3 (add cheese +50p)
Fries £3	Smoked paprika & garlic fries £3.25
Seasonal vegetables £3	Mixed side salad £3
	Bread basket £2

• desserts •

Steamed lemon & poppy seed sponge pudding, custard £6
New Forest strawberry & elderflower Pavlova £6
Rhubarb & ginger cheesecake, brandy snap shards, £6.50
Carrot cake, cream cheese frosting, chocolate soil, chou chou nuts £5.50
Chocolate ale cake, fig & honey ice cream, muscovado cream £6
Local ice cream or sorbet (1, 2 or 3 scoops) <i>please ask for selection</i> £1.50 per scoop
The Blue Vinny cheese board, a selection of 3 <u>or</u> 5 south west cheeses, with homemade chutney and crackers £7/ £9

Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.50

• digestifs •

Courvoisier	£3.45
Taylors LBV Port 2010	£3.70
Armagnac	£4.70
Amontillado medium Sherry	£3.45
Bristol Cream Sherry	£3.45
Baileys Irish Cream	£3.70
Calvados pays d'Auge	£4.70

• PUDDING WINE •

Elysium Black Muscat 2010	
Bottle £22	100ml glass £6.15

• coffee •

Served with homemade almond

biscotti

Filter/Decaf	£2.50
Cappuccino/Café Latte	£2.70
Espresso	£2.10
Mocha	£2.90
Tea/Herbal	£2.10
Hot Chocolate	£2.90
Liqueur Coffee	£5.60