



EVENING MENU

MODERN BRITISH FOOD & UPDATED CLASSICS

STARTERS

Seasonal Soup, Baked Baguette (ve) £9

Duck & Orange Parfait, caramelized onion Marmalade, toasted croutes £12

Spiced Crab & Sweetcorn Bonbons, lemon & garlic aioli £14

New Forest Wild Mushrooms on Toast (v) £12
Toasted brioche, garlic butter, poached egg, basil pesto

Grilled Smoked Mackerel (gf) £12
Potato & chive salad, beetroot purée

Somerset Crispy Brie (v) £12
Dorset Blue Vinny mousse, cranberry purée, crisp apple & walnut

MAINS

8oz West Country Sirloin Steak £29
Roasted plum tomato & portobello mushroom, dressed Leaves, triple cooked chips
Add: peppercorn sauce or garlic butter £3

Wrapped Breast of Guinea Fowl (gf) £28
Smoked bacon, sausage stuffing, fine green beans, potato dauphinoise, honey parsnip purée, red wine jus

Slow-braised Lamb Shank Bourguignon (gf) £31
Creamed potatoes, pancetta lardons, mushrooms, chantenay carrots (gf)

Pan-roasted Salmon Fillet (gf) £26
Spinach, Sun-dried tomato & saffron risotto, basil dressing

Beer Battered Fillet of Cod £22
Triple cooked chips, petit pois, tartare sauce, wedge of lemon

Whole Catch of the Day (gf) (Market Price Please See Specials Board for details)

New forest Wild Mushroom & Chestnut Gnocchi (v) £22
Crème fraîche, spinach, topped with Old Winchester cheese & basil dressing (vegan option available)

SET MENU WEDNESDAY-FRIDAY 2 COURSE £25 3 COURSE £30 5-6pm

TO START

Seasonal Soup
Baked baguette (v)

Duck & Orange Parfait
Onion marmalade, croutes.

Grilled Smoked Mackerel
Potato salad, beetroot puree

MAINS

Steak Frites, Dressed leaves
Add: peppercorn sauce or garlic butter £3

Pan-fried Bream Fillet
new potatoes, fine beans, Béarnaise

New Forest Wild Mushroom & Spinach Gnocchi
Basil dressing

DESSERTS

Crème Caramel
Fresh raspberries

Belgian Waffle
Ice cream, toffee sauce

Duo of New Forest
Ice creams or Sorbet

CHILDREN £9

Sausage, Mash & Gravy with baked beans or peas - Breaded Chicken mini fillets & fries with baked beans or peas- Breaded Fish Goujons & fries with baked beans or peas - Cheesy Pasta(v) (gf)

SIDES £6

Marinated mixed olives - Triple cooked chips- Frites- Baked Baguette & butter- Garlic seasonal vegetables- Balsamic glazed tomato & shallot salad

DESSERTS

Peanut Butter & Chocolate Ganache Tart salted caramel ice cream £10.5

Crème Caramel Raspberries, vanilla pod ice cream £9.5

Belgian Waffle Toffee sauce, vanilla pod ice cream £9

Trio of Local Cheese Onion marmalade, apple, grapes, toasted croutes £14

New Forest Ice creams or sorbets £2.5 per scoop

Please raise any allergen questions with our staff who would be delighted to help you