

Starter

Freshly Prepared Soup *Toasted Bread (Vg)*

Lobster & Prawn Fritters *Spring Pea & Watercress Velouté, Yoghurt Gel, Garlic Oil*

Beetroot Carpaccio *English Mustard Macaron, Goat's Cheese Mousse, Candied Walnut, Seasonal Shoots (V)*

Creamy New Forest Mushrooms *Parmesan Ciabatta (V)*

Ham Hock, Parsley & Smoked Chicken Terrine *Chive & Shallot Potato Salad, Pea Shoots*

Family Style Roast

Available for tables of 5 or more

A selection of our succulent meats will be served in the centre of your table.
With Bowls of Vegetables, Potatoes, Yorkshire Puddings & Lashings of Gravy

(£2.50 supplement per head)

Main

Roasted Lemon & Thyme Butter Chicken *Stuffing & Pigs in Blankets*

Slow Roasted English Beef

Roasted Pork *with Crackling*

Nut Roast (Vg)

All Roasts served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Cauliflower Cheese

Seasonal Baby Vegetable & New Forest Mushroom Tart *White Onion Puree, Mushroom & Tarragon Velouté (V)*

Roast Rump of British Lamb *Jerusalem Artichoke Puree, Tender Stem Broccoli, Glazed Carrots, Jersey Royal Potatoes, Jus*

Pan Roast Fillet of Stone Bass Supreme *Sopley Farm Asparagus, Potato Galette, White Bean & Truffle, Red Wine Sauce*

1 Course £16.00

2 Courses £23.00

3 Courses £29.00

Children under 5 years eat free

Whilst every care is taken, we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy, please inform a member of the team. 10% gratuity has been applied to your visit to make it easier to say 'thank you' to your server. However, this is discretionary & we will remove if you wish.