

## Sharing Boards

### CAFÉ BREAD BOARD (V) £6.95

Farmhouse Bread, Bread Sticks, Baked Ciabatta  
Balsamic & Extra Virgin Olive Oil, Vegetarian Pesto

### BBQ PORK BOARD £19.95

BBQ Pulled Pork, Smoked Ham Hock  
Sausage, BBQ Dip, Garlic Toasts, Sweet Potato Fries  
Coleslaw, Gherkins

### OCEAN PLATE £19.95

Loligo Calamari, Blanchbait, Prawn Twisters,  
Crevettes, Smoked Salmon, Prawns & Garlic Aioli

### ANTIPASTO & GLAZED HAM BOARD\* £13.95

Prosciutto Crudo, Salame Tipo Milano, Copa, Rocket Salad,  
Parmesan Shavings, Honey & Mustard Glazed Ham, Pickled  
Vegetable, Artichokes, Ciabatta Bread

## Starters

Soup of the Day, Crusty Bread Roll (V)\*£5.50

Roasted Lamb Cutlet, Minted Pea Puree, Fresh Pea Shoots  
Red Cabbage, Crumbled Feta \*£8.50

Mussels in a Creamy White Wine Sauce, Farmhouse Bread £7.95

Smoked Salmon, Prawn, Crayfish & Asparagus Roulade  
Beetroot Sorbet \*£6.95

Prawn & Scallop Thermidor, Herb Crust \*£9.95

Burrata Bruschetta, Peas, Broad Beans, Radish & Basil (V)\*\*£6.95

Creamy New Forest Mushrooms, Crusty Parmesan Ciabatta Bread,  
Parma Ham Crisp\* £7.25

Duck Pancakes, Spring Onion, Cucumber, Hoi Sin Sauce £7.25

Goats Cheese Nougat, Heritage Beetroot Carpaccio,  
Pistachio Crumb, Balsamic Caviar, Red Vein Sorrell (V) \*£6.95

Garlic & Rosemary Baked Camembert, Farmhouse Bread (V) \*£7.95

## Mains

Pan Roasted Herb Chicken Supreme, *New Forest Mushroom*  
*Potato Gnocchi, Baby Leek in Creamy White Wine Sauce* \*£14.95

Pork Belly, Pork Wellington, Pork Croquette  
*Cognac Sauce, Celeriac Puree, Crispy Crackling* £18.95

Roasted Herb Crusted Lamb Rump, *Potato Fondant*  
*Braised Leeks, Swede & Carrot Purée Rosemary Jus* \*£19.95

Two Way Duck, Confit Duck Leg & Pan Fried Duck Breast  
*Potato Pancake, Wilted Spinach, Rocket & Chard, Port Jus* \*£19.95

Falafel Burger, *Vegan Mozzarella Cheese, Tomato Jam, Fries,*  
*Iceberg Lettuce (V)* \*£10.95

Beer Battered Fish Fillet of the Day

*Triple Cooked Chips, Pea Puree & Homemade Tartar Sauce* £13.50

Cajun Salmon, *New Season Potatoes, Wilted Leaves,*  
*Creamy Saffron Lemon Sauce* \*£15.95

Pan Fried Fillet of Sea Bass

*Smoked Pancetta & Runner Bean Fricassee, Saffron Quenelle* \*£17.95

Calves Liver, *Smoked Back Bacon, Sage, Flat Mushrooms,*  
*Creamy Mash Potato, Rich Red Wine Jus* \*£19.50

Vegetarian Wellington, *Butternut Squash, Sweet Potato, Chick Pea,*  
*Cherry Tomato, Mash Potatoes, Pea Shoots, Red Wine Sauce (V)* £12.50

## Grand Grill

6oz Prime Fillet Steak\* 24.95

8oz Ribeye Steak\* £22.95

Homemade 8oz Beef Burger \* £13.95

*All Steaks are served with Roasted Field Mushroom,  
Grilled Cherry Tomatoes and choice of Potatoes & Sauce  
Burger Served with Smoked Bacon, Cheddar Cheese, Coleslaw & Fries*

### MEAT ON A STONE\* £17.95

*6oz of Sliced Fillet Steak,  
Cajun Spice, Harissa Mayonnaise, House Salad  
Cook your own Steak on a Hot Marble Stone  
Add your choice of Sides or Sauces*

## Side Orders\* & Sauces\*

Triple Cooked Chips £3.50  
Garlic Mushrooms £3.50  
Braised Red Cabbage £3.50  
Blue Cheese Sauce £2.95

French Fries £3.50  
Wilted Leaves £3.50  
Diane Sauce £2.95  
Tequila & Peppercorn Sauce £2.95

Sweet Potato Fries £3.50  
Swede & Carrot Puree £3.50  
Garlic Butter £2.95

**A discretionary service charge of 10% is added to all tables of 6 & over. All our produce is sourced fresh daily & are subject to seasonal availability**

**Should you suffer from any food allergy please inform your waiter**

**\* Also available Gluten Free – please ask your server**

**(V) Also available Vegan – please ask your server**

**All meat weights are approximate pre-cooking**