

THE HOUSE MARTIN

Main Menu

Starters

Soup Of The Day (ve|gfo) seeded loaf |
seasonal butter | **6.7**

Breaded Fish Cakes | dill and caper crème
fraiche | seaweed cracker | **7.95**

Grilled Sardines (gfo) sourdough | tomato
salsa | tapenade | sardine velouté | **8.3**

Chargrilled Tenderstem Broccoli (ve,gf)
romesco sauce | pickled padron peppers |
toasted almonds | **8**

Seasonal Scotch Egg | homemade smoked
tomato ketchup | **7.5**

Homemade Sourdough Sharer (gfo) romesco |
taramasalata | beetroot hummus | seasonal
butter **12**

Braised Beef And Blue Cheese Croquettes |
coal mayonnaise | pickled mustard seeds |
cornichons | **8.5**

Warm roasted summer squash salad (ve|gf)
english cherries | pickled kohlrabi | walnuts |
curly kale | **8.5**

Grill

Smoked Brisket Burger (gfo) homemade
burger sauce | house slaw | cheese | fries
18.5

Sweet Chilli Chicken Burger (gfo) kimchi |
sriracha mayonnaise | house slaw | fries
17.5

Sweetcorn And Black Bean Burger (ve|gfo)
salsa | chimichurri | spiced potato wedges
16.5

Pork ribeye (gfo)

hasselback potato | baby beetroot | kale |
roasted squash | chicken velouté **21**

100z Sirloin Steak (gf) barbecued tomato |
chestnut mushrooms | dressed leaves | chips
29

8oz Rump Steak (gf) barbecued tomato |
chestnut mushrooms | dressed leaves | chips
24

peppercorn sauce | **3 (gf)**

chimichurri | **3 (gf)**

Pub Classics

Butchers Choice Sausage And Mash (gfo)
seasonal vegetables | bacon & shallot red
wine jus | vegetable crisps | **17.3**

Pie Of The Week (v option) mashed potato |
seasonal vegetables | gravy | **17.3**

Beer Battered Haddock And Chips (gfo)
minted mushy peas | tartare sauce | lemon |
18

Ham Egg & Chips (gf) honey mustard glazed
gammon | Noah's ark farm fried eggs | garden
peas | skin on chips | **17**

Sides

Battered Onion Rings | **5 (v|gfo)**

Dressed summer salad **5.9 (ve|gf)**

Loaded Fries | brisket | bacon jalapeno
cheese sauce | **8.5 (gf)**

Buttered Seasonal Greens | **5 (ve|gf)**

Garlic Bread | **5** add cheese | **1.5 (ve)**

Mains

Pan Fried Sea Bream (gf) preserved
lemon | burnt butter and caper sauce |
crushed new potatoes | **19**

Aubergine And Lentil Dahl (ve|gfo)
onion bhaji | mango chutney | naan |
coconut rice | **17**

Add tiger prawns **4**

Slow Roasted Hispi Cabbage (ve) miso
caramel | edamame | broccoli puree |
crispy kale | **16.7**

Poached Cured Cod | pearl barley fritter
| rainbow chard | prawn won ton |
chicken and pea consommé **19**

Asian style salad (gfo) honey orange
dressing | slaw | charred sweetcorn |
pickled orange | **12**

Add fried chicken **5**

Light Lunch

served 12-3 mon-sat

Classic BLT (gfo) seeded bread | lettuce | tomato | bacon | fries | 9

Shredded Beef Toasted Sandwich (gfo) sourdough | sauerkraut | dirty cheese sauce | fries | 10

Fish Goujon Roll (gfo) tartare sauce | salad | lemon | fries | 9

Alotment Sandwich (ve|gfo) sourdough bread | tomato | dressed courgette | pesto | fries | 9

Asian Beef Salad (gfo) honey orange dressing | slaw | charred sweetcorn | pickled orange | 14

Desserts

STICKY TOFFEE PUDDING (v|gf) butterscotch | clotted cream ice cream | pickled candied walnut | 7.5

THE MANGO TREE (v) mango parfait | matcha leaf | chocolate soil | 8.3

BURNT LEMON TART (v) italian meringue | toasted hazelnuts | 8.3

PEANUT BUTTER BROWNIE (v|gf) caramelised banana | peanut brittle | vanilla ice cream | 7.5

NEW FOREST STRAWBERRIES (v,gf) strawberry and tequila parfait | black olive | basil ice cream | 8.5

CHOCOLATE ORANGE SCOTTISH TEA CAKE (v|gf) earl grey marshmallow | date and oat biscuit | lavender whipped cream | 8.3

COCONUT & LIME PANNA COTTA (ve|gf) hibiscus & ginger gel | toasted coconut | 8

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option

please let a member of the team know if you have any allergies or intolerances as not all dishes state the full ingredients list. All food is freshly prepared in our kitchen and as such traces of allergens may be present in all dishes

CHILDREN'S MENU

BREADED FISH GOUJONS | fries | peas | 8

BREADED CHICKEN GOUJONS | fries | peas | 8

SAUSAGE AND MASH (gfo) seasonal vegetables | gravy | 8

PASTA (v) tomato & basil sauce | cheese | 8

HALF GRILLED CHICKEN BREAST (gf) new potatoes | seasonal vegetables | 8

Tapas

SERVED ALL DAY

3 for £19

SEASONAL SCOTCH EGG | homemade smoked tomato ketchup

BRAISED BEEF AND BLUE CHEESE CROQUETTES | coal mayonnaise | pickled mustard seeds | cornichons

CHARGRILLED TENDERSTEM BROCCOLI (ve|gf) romesco sauce | pickled padron peppers | toasted almonds

GRILLED SARDINES (gfo) sourdough | tomato salsa | tapanade | sardine velouté

BREADED FISH CAKES | dill and caper crème fraîche | seaweed cracker

LOADED FRIES (gf) brisket | cheese

WARM ROASTED SUMMER SQUASH SALAD (ve|gf) English cherries | pickled kohlrabi | walnuts | curly kale

GARLIC BREAD (ve)

DRESSED SUMMER SALAD (ve|gf)

BATTERED ONION RINGS (ve|gfo)