

A LA CARTE MENU

NIBBLES

Marinated Olives	£4.00
Artisan Bread Basket with rapeseed oil and aged balsamic vinegar, salted butter	£4.75
Black Pudding Scotch Egg piccalilli	£5.95
Poole Rock Oysters (natural, shallots vinegar, Tabasco)	
1 @ £2.75	
6 @ £12.50	

STARTERS

Soup of the Day crusty bread	£5.95
Wood Pigeon crispy fried leg, heritage beetroots	£9.00
Chargrilled Halloumi mixed bean cassoulet, vegetable ribbons	£6.95
Garlic Shrimps chilli oil, grilled sourdough	£9.25

SIDES

all £4.00

Skin on fries
Beer battered onion rings
Hand cut chips
A bowl of buttered seasonal vegetables
Garden salad
Peppercorn sauce
Bearnaise sauce

MAINS

Beer Battered Haddock , crushed peas, hand cut chips, and homemade tartar sauce	£16.00
Handmade Beef Burger , glazed brioche bun, cheddar cheese, pickle, homemade chutney, skinny fries	£15.00
With streaky bacon	£16.00
Seasonal Vegetarian Risotto (please ask for this month's flavour)	£15.00
Lemon Sole , crushed new potato, spinach, caper and chive beurre blanc	£22.00
Penne Pasta , red pepper and spinach, arrabiata sauce, garlic flatbread	£15.00
Sirloin 8oz , field mushroom, cherry tomatoes, hand cut chips	£26.00
Lobster and Fries , half lobster and fries (garlic butter, fresh tarragon Bearnaise or sweet chilli)	£24.50
Surf and Turf , sirloin steak with lobster tail and fries	£38.00
Fruits de Mer , shellfish platter on ice, served with fries (for 2 to share)	£80.00

DESSERTS

Chocolate Brownie , salted caramel ice cream and honeycomb	£7.95
Smoked Milk and Tonka Bean Panna Cotta , spiced fruit, pain d'epices	£7.95
Seasonal Fruit Crumble Vanilla Ice Cream (please ask for this month's flavour)	£7.95
A Selection of Ice Creams or Sorbets , (please ask for our flavours)	£6.95
Farmhouse Cheeses , chutney, celery, grapes, toasted fruit loaf and crackers	£4.50 per cheese
Isle of Wight Blue	
Tunworth	
Old Winchester	