

## MAIN MENU

### SOMETHING TO START

Ceder's C&T <sup>(AF)</sup> <i>A twist on classic gin botanicals with Double Dutch tonic</i>	£4.95	Apple'roll Spritz <sup>(AF)</sup> <i>Lyre's Italian Spritz, Eins Zwei Zero sparkling rosé &amp; apple juice</i>	£8.5
Aperol Spritz	£9	Copenhagen organic sparkling tea <sup>(AF)</sup>	£6.75
Hampshire Sparkling <i>Hattingley Valley, classic reserve</i>	£9.95	Rose Tinted G&T <i>Bloom Rose &amp; Jasmin gin &amp; Double Dutch tonic</i>	£7.5
Pornstar Martini	£9		

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### SHARING / GRAZING

Rosemary & garlic baked camembert, seasonal chutney & crusty bread <sup>(V)</sup>	£15.5	Focaccia, olive oil & Balsamic vinegar	£5
Mezze board with garlic flatbread, baba ganoush, houmous, beetroot falafel, couscous salad, radish & olives <sup>(Ve)*</sup>	£16	Beetroot falafel & harissa mayo <sup>(Gf) (Ve)</sup>	£5
Dill marinated anchovies with crostini	£5	Houmous, olives & garlic flatbread <sup>(V) (Ve)*</sup>	£6.5
		Pork sausages, mustard & pickled onion	£6
		Marinated Greek olives <sup>(Gf) (Ve)</sup>	£4.25

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### STARTERS

Crispy whitebait with tartare sauce <sup>(Gf)</sup>	£7.5
Crevette prawns with mayonnaise, watercress & lemon <sup>(Gf)</sup>	£12.5
Smoked mackerel & horseradish pate, beetroot & apple relish with toast	£8.5
Soup of the day with crusty bread & butter <sup>(V) (Ve)*</sup>	£6.5
Thai beef salad, shredded vegetables, cucumber, toasted cashews, chillies, crispy onions & aromatic lime dressing	£9.75 / £16
Black bean & sweet potato chilli tacos, guacamole, pink onions, lime & coriander <sup>(V) (Ve)*</sup>	£8
Grilled asparagus, mozzarella, lemon, olive oil & pumpkin seeds <sup>(Gf) (Ve)*</sup>	£9.5
Smoked ham hock & chicken terrine with piccalilli & toasted focaccia	£8.5

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<sup>(V)</sup> Vegetarian   <sup>(Ve)</sup> Vegan   <sup>(Ve)\*</sup> Vegan alternative available   <sup>(Gf)</sup> Gluten Free

*Adults need around 2000 kcal a day. Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.*

## MAINS

Beer battered south coast haddock, chips, minted pea puree & tartare sauce (Gf)	£16.5
Chargrilled prime beef burger, cheddar cheese, smoked bacon, house relish & skin on fries Add an extra patty + £3	£16.5
Grilled aubergine, field mushroom & Chimichurri burger with tomato relish & skin on fries (Ve) Add halloumi + £2.5 (V)	£13.50
Vegetable Barlotto, spring greens, peas, broad beans, leeks, asparagus, mint, & parsley (V) (Ve)*	£14.5
Grilled cornfed chicken breast, lemon & olive cous cous, Mediterranean veg & Harissa yoghurt	£17.5
Herb stuffed Porchetta, potato Lyonnaise, hispi cabbage, glazed carrots, roasted apples, crispy sage & cider jus	£19
Pan- fried duck breast, Dauphinoise potatoes, glazed carrots, spring greens & red wine jus (Gf)	£22
Market Fish of the day - please ask for today's specials menu	

## STEAKS

All served with chips, herb grilled mushroom, cherry vine tomatoes & house salad (Gf)	
10oz Prime Ribeye	£27.5
8oz fillet	£32.5
Add bearnaise, chimichurri, red wine, peppercorn, or garlic & parsley butter +£2.5	

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## SIDES - ALL £4.5

Truffle & Parmesan fries (Gf) / Garden salad (Gf) / Minted new potatoes (V) (Ve)\* (Gf)  
Buttered spring greens (Gf) / Onion rings (V) / Tenderstem broccoli (Gf)

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## DESSERTS

Passion fruit crème brulée with shortbread	£7.5
Chocolate salted caramel torte with raspberry coulis	£7.95
Sticky toffee pudding with salted toffee sauce & vanilla ice cream (Gf)	£7.95
Belgian double chocolate brownie with vanilla ice cream & chocolate sauce (Gf)	£7.95
Selection of Marshfield farm ice creams (Gf) or sorbet of the day (Ve)	2 scoops £4.5 / 3 scoops £6.5
Cheesecake of the day - please ask for today's special	£7.95
British cheese selection with seasonal chutney, crackers & grapes	£9.5

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## MINI DESSERTS & COFFEE - ALL £6

*With your choice of hot drink (excludes liqueur & boozy options).  
Proudly served with Moon Roast small batch coffee, roasted in the heart of rural Hampshire.*

Chocolate brownie with sauce (Gf) | Sticky toffee pudding with sauce (Gf)

For the most up to date  
allergen & nutritional  
information **SCAN ME**

