

SOMETHING TO START

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

SHARING / GRAZING

Rosemary & garlic baked camembert, seasonal chutney & crusty bread (V)	£15.5	Seafood platter - mackerel pate, smoked salmon, North Sea prawn cocktail, crispy squid, marinated white anchovies, garlic aioli, capers & flatbread	£24
Mezze board with garlic flatbread, baba ganoush, houmous, beetroot falafel, couscous salad, radish & olives (Ve)*	£16	Beetroot falafel & Harissa mayo (Ve) (Gf)	£5
Dill marinated anchovies with crostini	£5	Houmous, olives & garlic flatbread (V) (Ve)*	£6.5
Marinated Greek olives (Ve)	£3.5	Pork sausages, mustard & pickled onion	£6

STARTERS

Truffle potato & cheese scotch egg with chive soured cream (V)	£7
Crispy squid & aioli	£7.5
Seared scallops, courgette, samphire, pea & radish salad, crisp prosciutto & truffle dressing (Gf)	£14
Soup of the day with crusty bread & butter (V) (Ve)*	£6.5
Thai beef salad, shredded vegetables, cucumber, toasted cashews, chillies, crispy onions & aromatic lime dressing	£9.5 / £16
Black bean & sweet potato chilli tacos, guacamole, pink onions, lime & coriander (V) (Ve)*	£7
Grilled asparagus, mozzarella, lemon, olive oil & pumpkin seeds (Gf) (Ve)*	£9.5
Smoked mackerel & horseradish pate with beetroot, celeriac & apple relish with toast	£8.5

(V) Vegetarian (Ve) Vegan (Ve)* Vegan alternative available (Gf) 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.

CLASSICS

Beer battered south coast haddock with minted pea puree, chips & tartare sauce (Gf)	£16.5
Chargrilled prime beef burger with cheddar cheese, smoked bacon, house relish & skin on fries	£16
Grilled aubergine, field mushroom & Chimichurri burger with tomato relish & skin on fries (Ve)	£13
Add halloumi + £2.5 (V)	
Classic fish pie with salmon, cod, smoked haddock & king prawns topped with buttery mash, served with seasonal greens (Gf)	£17
10oz Prime Ribeye, cherry vine tomatoes, herb grilled mushroom, chips & house salad (Gf)	£26
Add bearnaise, chimichurri, red wine, peppercorn, or garlic & parsley butter + £2.5	

MAINS

Vegetable Barlotto, peas, broad beans, spring greens, leeks, asparagus, mint & parsley (V) (Ve)*	£14.5
Grilled cornfed chicken breast, lemon & olive cous cous, Mediterranean vegetables & Harissa yoghurt	£17.5
Herb stuffed Porchetta, potato rosti, hispi cabbage, glazed carrots, roasted apples, crispy sage & cider jus	£18
Pan-fried duck breast, Dauphinoise potatoes, glazed carrots, spring greens & red wine jus (Gf)	£22
Fish of the day - please ask for today's specials menu	

SIDES - ALL £4.5

Truffle & Parmesan fries (Gf) / Garden salad (Gf) / Minted new potatoes (V) (Ve)* (Gf)
Buttered spring greens (Gf) / Grilled Mediterranean veg (V) (Ve) (Gf) / Tenderstem broccoli (Gf)

DESSERTS

Rhubarb crème brûlée with ginger crunch sable	£7.5
Lemon meringue tart with raspberry coulis	£8
White chocolate & raspberry cheesecake with honeycomb	£8
Sticky toffee pudding with salted toffee sauce & vanilla ice cream (Gf)	£7.5
Belgian double chocolate brownie with vanilla ice cream & chocolate sauce (Gf)	£8
Selection of Marshfield farm ice creams (Gf) or sorbet of the day (Ve)	2 scoops £4.5 / 3 scoops £6
British cheese selection with seasonal chutney, crackers & grapes	£9.5

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)
Homemade chocolate truffles



Allergen Info