



Small Plate

Home baked bread & butter	£3.5
Black pudding scotch egg, chefs homemade ketchup	£5.5
Thai cod cheeks, fennel, chilli & coriander	£6.5
Heritage beetroot, orange, apple & goats curd	£6.5
British charcuterie board, cold pressed oil	£11
Laverstoke park mozzarella, IOW tomatoes, nasturtium & lovage	£6.5
Steak tartare, cured egg yolk, charred sourdough	£11
Caesar salad, marinated anchovies & parmesan crisp	£6
New season pea stew, charred baby gem	£4.5
Hampshire smoked trout, bacon & watercress salad	£6.5
Salt & pepper squid, saffron aioli	£6.5

Pub Favourites

Fish & chips, tartare sauce & mushy peas	£12
Herb gnocchi & summer vegetable salad	£11
Pie & mash	£10
Home ground burger, Toasted brioche, fries, smoked cheddar & slaw	£14
Pulled ham hock, fried duck egg, triple cooked chips & mustard ketchup	£11
Vegi burger, crushed avocado, grilled haloumi, & fries	£12

Grill

8oz Dry aged rump	£13
10oz Dry aged Sirloin	£19
1/2 Lobster	£22
Whole lobster	£40
Cote de Boeuf to share	£6 Per 100g
Whole grilled Brill to share	£5 Per 100g

Sides

Chips or garlic chips Fries or garlic fries Green salad Seasonal vegetables	£3.5
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Sauces

Peppercorn Thermidor Bearnaise anchovy Hollandaise House butter	£3
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Puddings

Sticky toffee pudding, butterscotch sauce & vanilla ice cream	£7.5
Elderflower & strawberry trifle, raspberry sorbet	£7
Ice cream sandwich	£6.5
Chefs souffle	£9
British cheeseboard, crackers, chutney & quince	£11

Ice Cream

Chocolate Vanilla Strawberry Toffee coconut	£2 per scoop
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