

Lunch Menu

Served : Monday - Friday until 3pm

2 Course - £18 ; 3 Course - £23

Starter

Soup of the day *with toasted baguette (GFO)*

New Forest mushroom, *white beans & cheddar stew, crusty bread (GFO/V)*

Crispy tempura tiger prawns, *ginger & soy dip*

Smooth chicken liver pate, *brioche & onion marmalade*

Mains

Steak & ale pie *with mash potato & buttery greens*

Wild boar & apple sausages, *braised red cabbage & proper gravy*

Roasted pumpkin orzo, *baby spinach & crumbled ricotta (V)*

Panfried rainbow trout, *champ potatoes, shetland mussel stew (GFO)*

Dessert

Bread & butter pudding, *vanilla ice cream or warm custard*

Brownie sundae (GF), *vanilla ice cream, chantilly, chocolate sauce*

Affogato, *vanilla ice cream, espresso & little biscuit*

All food is prepared in kitchens where nuts, gluten and other allergens could be present, our menu descriptions cannot include all ingredients.
We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy, please let us know before ordering.



SANDWICH £12

Bloomer or focaccia with fries or salad

**Roast Beef & onions with
horseradish & rocket (GFO)**

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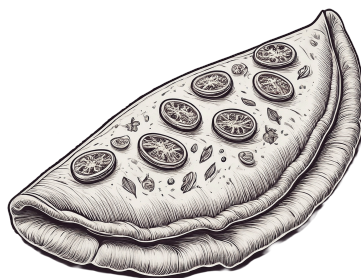
**Fish finger with tartare
sauce**

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Chicken & bacon club (GFO)

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**Artichoke, fire roasted
pepper & ricotta (GFO)**



CALZONE £12

*Hand stretched sourdough cooked
to perfection in our wood fire oven*

Chicken & mushroom

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Ham & chorizo

Sides

Onion rings £5

Truffle chips £6.95

Rocket & Parmesan £5

**Buttered Savoy cabbage,
carrot & English peas £5.50**

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