

DINNER MENU

MONDAY - SATURDAY 6PM - 9:30PM

SUNDAY 6PM - 9PM

STARTERS

Soup of the day with homemade bread and butter
6.50

Thai spiced squid with sweet chilli
6.50

Beetroot cured trout, dill crème fraiche, radish and pickled cucumber, dill oil
7.95

Harissa lamb belly, courgette, dukkha, cumin and mint yoghurt
7.25

Marinated Isle of Wight tomato, basil, feta, toasted pine nut and balsamic
7.50

Goats cheese, beetroot, apple and walnut salad
6.95 / 12.95

MAINS

Beefburger, Applewood smoked cheddar, smoked bacon and red onion jam, fries on the side
14.95

Cider battered hake and chips, fresh lemon, homemade tartare sauce and mushy peas
15.95

8oz sirloin steak, caramelised onion and garlic mushroom, slow cooked tomato, peppercorn sauce and chips
22.95

Seafood risotto with samphire and creme fraiche
15.95

Roast pork belly, buttered mash potato, savoy cabbage, white wine and grain mustard sauce
15.95

Chicken supreme, truffled potato terrine, New Forest wild mushrooms, fine green beans, smoked bacon jus
16.95

Sweet potato and Isle of Wight blue cheese gnocchi, textures of leeks
13.95

Seared salmon, capers and parsley, crushed potatoes with mange tout, fennel and almond
15.95

SIDES

Sweet potato fries **4.95**

Sprouting broccoli and toasted almond
beurre noisette **3.95**

Buttered, mashed potato with chives **3.95**

Mixed salad with house dressing **3.50**

Chips or fries Small **3.95**

Large **5.95**

DESSERT

Glazed clotted cream iced parfait,
New Forest strawberries **6.95**

Dark chocolate brownie, vanilla ice cream **6.95**

Lemon meringue tart, raspberry sorbet **7.25**

Scoop of ice cream or sorbet **2.50**

Homemade fudge **2.00**

Selection of local artisan cheeses, oat
biscuits, chutney, grapes and celery 3 for **7.95**

5 for **12.95**