



LUNCH

BAR NIBBLY BITS

Pork scratching's with homemade apple puree | £3.75 |

Pork Bon Bon's served with chili jam | £4.75 |

SMALL PLATES

Soup of the day served with bread and butter

| £6.95 | **V** ask for **GF**

Salt N pepper calamari and king prawns
served with a garlic aioli

| £7.95 |

Chicken liver pate served with gooseberry
chutney and warm ciabatta toast

| £7.25 | **ask for GF**

Smoked Purbeck Duck Brest

With pears poached in port, on seasonal
leaves with a plum dressing & herb crostini

| £8.50 | **ask for GF**

Pan fried haloumi, tomato and leaf salad with
a wholegrain mustard and honey dressing,
gooseberry chutney and sea salt crostini

| £7.25 | **V** ask for **GF**

BIG PLATES

Our simply delicious cod hand dipped in real ale & maldon sea salt, chunky gourmet chips, pea
puree and homemade tartar sauce

| £14.95 |

Chicken, leek and mushroom pie served with
mashed potato , honey roasted carrots and
parsnips , greens and a wild mushroom sauce

| £14.95 |

Quiche of the day served with a honey
mustard dressed salad, sweet potato fries and
a real ale and apple chutney

| £10.95 | **V**

8oz beef & chorizo burger served in a pretzel bun with Isle of Wight tomato, smoked back bacon,
applewood smoked cheese, tobacco onions and fresh leaves with a tomato and onion chutney,
bbq sauce and chunky gourmet chips

| £14.95 |

Pork belly braised for six hours in Dorset Dabinett cider and apples served with buttered
wholegrain mustard mashed potato, honey roasted carrots and parsnips, crispy crackling, apple
puree and a pork cider gravy

| £16.95 | **GF**

A rich and warming mixed game casserole made with pigeon, pheasant, partridge and venison
served with honey roast root vegetables and buttered mashed potato

| £ 15.95 | **GF**

Pan fried fillet of seabream, sauteed potatoes, buttered kale and lemon butter and capers

| £17.95 | **GF**

TURN OVER FOR SANDWICHES AND DESSERTS

ALLERGEN ADVICE : OUR DISHES ARE PREPARED IN A KITCHEN THAT USES MANY OF THE 14 MOST COMMON ALLERGENS. NOT ALL OF THE INGREDIENTS ARE LISTED ON OUR MENU. IF YOU SUFFER FROM ANY ALLERGIES OR NEED FURTHER INFORMATION ON THE INGREDIENTS PLEASE ASK A MEMBER OF THE TEAM FOR ADVICE BEFORE ORDERING YOUR MEAL

An optional service charge of 5% is added to your bill. All of the service charge goes to our hard working team members. If you wish to opt out of this service charge please ask a member of the team who will deduct it from your bill before payment.

SANDWICHES & PLATTERS

(Served till 5pm)

All sandwiches served with gourmet chips , house pickles and mixed leaves

Pan fried halloumi, gooseberry & coriander
chutney

| £8.95 | ask for GF 

Minute steak caramelized red onions and
horseradish

| £8.95 | ask for GF

Smoked bacon & brie and red onion chutney

| £9.25 | ask for GF

Posh fish goujons, tartar sauce and pea puree

| £8.95 |

Spicy homemade pakora in a pitta bread with an avocado and coconut raita-style
dressing

| £9.25 | ask for GF 

DESSERTS

(All £6.50)

Steamed ginger pudding served with stem
ginger ice cream

Date and treacle sticky toffee pudding served
with salted caramel ice cream

Almond & raspberry bakewell tart served with cherry ice cream, baked cherries and cherry puree

Kraken rum spiced apple crumble served with rum and raisin ice cream ask for V+ GF

Spiced poached winter berry Eton Mess **GF**

Chocolate and Passionfruit Torte
with almond cream and hazelnuts **V+ GF**

A selection of British cheeses, biscuits, apple and
fruit chutney