



## APERITIF

Cottonworth Classic Cuvee NV, Hampshire 125ml - 13
Winter G&T - Mermaid Winter gin & Fever Tree Mediterranean tonic - 12

## NIBBLES / FOR THE TABLE

Marinated Nocellera olives with toasted sourdough & sage butter (pb/gfo)	8
Monkfish scampi, lightly battered <i>with</i> curried mayo (gf)	10
Fish board - beetroot & dill gravadlax, anchovies, mackerel pate, marinated tiger prawns, North Atlantic prawn cocktail & Bloody Mary sauce (gfo)	24
Ploughman's Board – Rock Star cheddar, rabbit & hazelnut terrine, honey cured ham, gherkins, silver skin onion, red onion marmalade & toasted sourdough	24

## SMALL PLATES

Soup of the day, toasted sourdough & salted butter (gfo/pb)	8
Rabbit & hazelnut terrine <i>with</i> apple & pear chutney, toasted brioche (gfo)	10
Creamy sautéed mushrooms <i>with</i> wilted spinach on sourdough toast (pbo/gfo)	9
Haddock & chive fishcake <i>with</i> parsley hollandaise & an organic poached egg (gfo)	12
Braised beef croquettes, wasabi mayo & kimchi	10

## LARGE PLATES

Fresh dill battered fillet of haddock <i>with</i> chunky chips, crushed minted peas & tartare (gf)	20
Catch of the day – ask your server for today's catch! (gfo)	24
Pie of the day – ask your server for today's pie!	22
Crispy beef salad or crispy wild mushroom salad with mixed leaves, raw 'slaw, pickled chilli & sweet chilli sauce (gf/pbo)	18
Roast chicken supreme, creamy champagne sauce <i>with</i> wild mushrooms & a sweet potato rosti (gf)	26
Venison apple & pear sausage & mash, seasonal greens, marmalade gravy & crispy onions (gf)	20
8oz hand pressed rump burger, chips, cheddar & bacon or blue cheese & marmalade (gfo)	18
Chargrilled jerk chicken burger, raw 'slaw, jalapeño mayo & chunky chips (gfo)	18
Beyond Burger plant-based, 'cheese,' gem, gherkins, house BBQ sauce & chips (pb/gfo)	17
Half or full rack of 'baby back' pork ribs <i>with</i> chunky chips & 'slaw (gfo)	17/23
10oz Surrey Farm Rump steak served <i>with</i> chips, portobello mushroom & cherry tomatoes (gfo)	25
Sauces – Creamy Peppercorn   Blue Cheese Sauce   Rich Gravy   Garlic Butter	2

## SIDES

Tender stem broccoli <i>with</i> sage butter & crispy sage (gf/pb)	6.5
Pickled raw 'slaw (pb/gf)	4
Garden salad (pb/gf)	4.5
Buttered seasonal vegetables (pb/gf)	5
Sautéed new potatoes <i>with</i> garlic & rosemary butter (gf/pb)	5
Chunky chips / Skinny Fries (pb/gf)	5
'Posh' fries <i>with</i> rosemary truffle oil & parmesan (gf)	6.5

## HAVE YOU SEEN OUR SPECIALS BOARD?

If you have an allergy, please talk to a member of our team.

(v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We add a discretionary 12.5% service charge for all our tables— please let us know if you would like this removed.