



APERITIF

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

NIBBLES / FOR THE TABLE

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| 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

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| 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

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| 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

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| 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 |
| Sauteed 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.