



MARINATED OLIVES / 5

(102kcal / VE)

CHILLI CRACKERS / 5

(117kcal / VE)

SMOKEHOUSE NUTTY MIX / 5

(193kcal / VE)

ARTISAN SOURDOUGH BREAD SERVED WITH SEAWEED & FARMHOUSE BUTTER / 5



ENGLISH PEA AND CUMIN SOUP / 12

With fresh mint and ricotta, pistachio and artisan sourdough (237kcal / V / GFO)

NEW FOREST ASPARAGUS AND CONFIT NEW POTATO SALAD / 16

With young peas, fine beans, goat cheese, chives and lemon vinaigrette (323kcal / V / VEO / NGCI)

HAM HOCK BON BONS / 17

Wholegrain mustard, parsley, old Winchester cheese, Bramley apple compote (516kcal)

TEA SMOKED SALMON TERRINE / 18

Buttermilk, capers, shallots and dill, pickled cucumber, caviar and crispy artisan sourdough crisps (411kcal / GFO)

DEVON CRAB TARTELETTE /20

With avocado, Isle of Wight tomatoes, pink grapefruit and radishes (337kcal / GFO)



DRY AGED 100Z SCOTTISH RIBEYE STEAK / 38

Balsamic caramelized shallots, triple cooked hand cut chips, sauce béarnaise (1251kcal NGCI)

OUTDOOR REARED PORK BELLY / 32

Charred grilled hispi cabbage, garlic and thyme confit new potatoes, crackling, Purbeck cider and mustard sauce (1211kcal NGCI)

LOIN OF LAMB / 34

Peas a la Francaise, pomme Lyonnaise, pea puree, lamb and rosemary jus (897kcal / NGCI)

ROASTED CHICKEN BREAST / 28

Potato gnocchi, sundried tomato pesto, cashews, oyster mushrooms, tender stem broccoli and sauce Vin Jaune (1179kcal)

NEW FOREST ASPARAGUS AND SAFFRON RISOTTO / 26

With roasted Isle of Wight tomatoes, British goats curd and toasted hazelnuts (649kcal / VEO / NGCI)

FROM THE SEA

CATCH OF THE DAY / ASK YOUR SERVER

PAN FRIED COD FILLET / 30

With anchovy and sprouting broccoli pickle, turnips, brassicas and beurre blanc sauce (556kcal / NGCI)

LINGUINI FRUTTI DI MARE / 28

Cornish mussels, king prawns and squid with marinara sauce and samphire (471kcal)

YELLOW FIN TUNA NICOISE SALAD / 28

Little gem lettuce, fine beans, Isle of Wight tomatoes, anchovies, boiled egg, marinated olives and lemon, garlic, Dijon dressing (NGCI)



TRIPLE COOKED HAND-CUT CHIPS/ 6 (26 | kcal / V / GFO)

FRENCH FRIES / 6 (280kcal / V / GFO)

TENDERSTEM BROCCOLI, BRITISH GOAT CURD AND SMOKED NUTS / 6
(66kcal / V / NGCI)

CHARGRILLED HISPI CABBAGE WITH BUTTERMILK DRESSING AND CHIVES / 6
(223kcal / V / NGCI)

GARDEN SALAD, LITTLE GEM LETTUCE, TOMATOES, RADISH, GREEN BEANS, VINAIGRETTE / 6
(109kcal / VE)

CONFIT NEW POTATOES WITH GARLIC AND THYME / 6 (326kcal / VE)



LEMON AND ROSE POSSET / 15

With strawberry compote, crispy meringue and shortbread biscuits (319kcal / V / GFO)

DARK CHOCOLATE TRUFFLE / 15

With soft toffee, vanilla cream filled profiterole and chocolate soil (337kcal / V)

RASPBERRY FRANGIPANE / 15

With pistachio ice cream (308kcal / V / NGCI)

PEANUT BROWNIE CHEESECAKE / 15

With chocolate sauce and crushed peanuts (297kcal / V)

CHEESE SELECTION / 16

Glastonbury cheddar, Cotswold brie, Shropshire blue, spiced tomato chutney, celery and crackers (466kcal / V / GFO)

SELECTION OF NEW FOREST ICE CREAM & SORBETS / 4 PER SCOOP

(109kcal per scoop / V / VEO)

VE = Vegan V = Vegetarian VO = Vegetarian Option VEO = Vegan Option GFO = Gluten-Free Option NGCI = Non-Gluten Containing Ingredients (Adults need around 2000 kcal a day).

Guests on Dinner Inclusive Packages will receive £30 per person towards this menu.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.



