



SPRING MENU 2018



TO START

Soup of the day served with Toasted Sourdough	£5.95
Smoked Salmon, Crab and Prawn Cocktail , Brown Bread and Saffron Butter	£8.99
Pressed Lemon Chicken, Asparagus and Tarragon Terrine , wrapped in Parma Ham, Apple & Apricot Chutney, Watercress and served with Toast	£7.55
Pan Seared Scallops served with Curried Cauliflower Puree, Crisp Pancetta, Apple Sauce, Pea Shoots	£9.99
Venison, Black Pudding and Redcurrant Scotch Egg served with Piccalilli & Micro Herb Salad	£7.99
Smashed Bean, Kale, & Sundried Tomato on a Toasted Wholemeal Pitta (vg) add Feta to make (V)	£6.50
Smoked Tomato, Chilli, Spring Onion Fritters served with Chipotle Hummus (V)	£6.50

TO SHARE

Cured Meat Board - Slices of Parma Ham, Bresola, Chorizo, Salami, Marinated Olives, Sun Dried Tomatoes, Balsamic and Olive Oil, Hummus, Boccachini, Selection of Flavoured Breads	£14.99
Mediterranean Board - Selection of Flavoured Breads, Sundried Tomato, Marinated Olives, Hummus, Balsamic and Olive Oil, and Roasted Mediterranean Vegetables (V)	£12.99
Whole Baked Camembert with Black Truffle oil and Garlic served with Homemade Rosemary Bread (V)	£13.99

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES, SO AT BUSY TIMES THERE MAY BE A DELAY (PLEASE BEAR WITH US!)

A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO THE BILL FOR ALL TABLES DINING INSIDE.



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THE MAIN EVENT

- Royal Oak Seasonal Pie-** Chicken, Ham Hock, Leek and Cider Pie, in All Butter Shortcrust Pastry, Mash, Buttered Vegetables, Red Wine Gravy **£13.99**
- Roasted Rump of Lamb** (Best Served Medium Rare), Goose Fat Fondant Potato, Carrot and Cumin Puree, Tender Stem Broccoli, Mint and Redcurrant Gravy **£17.99**
- Pan Fried Chicken Supreme** Filled with a Hazelnut and Thyme Mousse, Buttered Baby Vegetables, Roasted New Potatoes, Bread Sauce **£14.50**
- Lemon and Parsley Crusted Brill**, Sautéed New Potatoes, Sun Dried Tomato, Samphire, White Wine and Clam Sauce **£15.99**
- Honey and Mustard Glazed Ham**, Rustic Hand Cut Chips, Salad, and Fried Duck Egg (Small Portion Available) **£12.99/£9.99**
- Rich Beef Bourguignon**, with Horseradish Dumplings (Small Portion Available) **£14.99/£9.99**
- Pan Fried Lambs Liver**, Bacon, Baby Onions, Olive Oil Mash and a Red Wine Gravy **£14.50**
- 10 oz Hampshire Pork Chop**, Bubble and Squeak Cake, Buttered Spring Greens and Bacon, Cider & Mustard Jus **£13.99**
- Pearl Barley, Sweet Potato, Spring Vegetable Stew**, Horseradish Dumplings (Small Portion Available) (V) **£12.50/£9.99**
- BBQ Mac and Cheese**, Basil and Parmesan Crumb, Garlic Bread (Small Portion Available) (V) **£12.99/£9.99**
- Asparagus, Pea, Spring Onion Risotto**, Smoked Lyburn Cheddar, Crispy Poached Egg (Small Portion Available) (V) **£12.99/£9.99**

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FROM THE GRILL

8 oz Hampshire Ribeye Steak , Rustic Hand Cut Chips, Flat Cap Mushroom, Cherry Tomatoes, & Watercress	£21.99
Add Flavoured Butter: choose from Pesto, Sundried Tomato, or Chilli	£1.00
10 oz Gammon/ 5 oz Gammon Steak , Rustic Hand Cut Chips, Dressed Salad, Duck egg/ Pineapple Ring Marinated in Rum	£13.99/£9.99
8oz beef burger , served in a Sourdough Bun with Burger Relish, Salad, Slaw and Rustic Salted Fries	£12.99
Buttermilk Fried Chicken Breast Burger , served in a Sourdough Bun with Lemon Mayonnaise, Salad, Slaw and Salted Fries	£12.99

SANDWICHES & WRAPS

All Available on Homemade White, Brown Granary, Guest Flavour Bread or Wraps

Mature Cheddar and Apple and Apricot Chutney (V)	£6.50
Roasted Ham , Mustard	£6.50
Chicken , Sweetcorn and Bacon in Mayonnaise	£6.99
Smoked Salmon , Crab and Prawn, in a Marie Rose Sauce	£8.65
Fish Finger with Tartar Sauce	£7.99
Bacon, Brie and Cranberry sauce	£7.50
Roasted Mediterranean Vegetables , Pesto and Feta (V)	£6.99

PLOUGHMAN'S

Platter consisting of Salad, Pickle, Chutney, Tomato, Apple, Slaw, Pickled Onion, Bread & Butter choose one from below £13.50 or two at £14.50

Lemon chicken Terrine, Ham, Cheddar, Brie, Blue Cheese or Venison Scotch Egg

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ON THE SIDE

Rustic Hand Cut Chips/ With Cheese (V)	£3.99/£4.50
Fries / With Cheese (V)	£3.99/ £4.50
Garlic Ciabatta/ Cheesy Garlic Ciabatta (V)	£3.99/£4.99
Posh Fries- Loaded Fries with Parmesan and White Truffle Oil (V)	£6.99
Dirty Fries- Loaded Fries with BBQ Mac and Cheese, Bacon, Parmesan	£6.99
Peppercorn Sauce (V)	£3.50
Diane Sauce (V)	£3.50
Blue Cheese and Bacon Sauce	£3.50
Fresh Buttered Vegetables (V)	£3.50
Roasted New Potatoes (V)	£3.50
Buttered Spring Greens and Bacon	£3.50
Side Salad (V)	£2.99

HEALTHY JUNIORS CHOICE - All £7.99

Ham, Egg and Chips

Homemade Fish Fingers, Mash and Peas

Sausages, Mash, Peas and Gravy

Mac and Cheese with Garlic Bread

Beef Bourguignon

Chicken Breast, New Potatoes, Vegetables and Gravy

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