



# SET LUNCH MENU



(AVAILABLE BETWEEN 12PM-5PM)

## TO START

**Chef's soup of the day, crusty bread (V)**

**Salt & pepper calamari,**  
sweet chilli sauce, lemon mayonnaise, mixed salad leaves

**Wild boar & apple parfait,**  
fruit chutney, toasted brioche (GF)

## THE MAIN EVENT

**Breast of chicken,** mushroom & tarragon cream sauce,  
seasonal vegetables, roasted new potatoes (GF)

**10oz beer battered haddock,** our famous rustic hand cut chips,  
garden peas, tartare sauce

**Lambs liver,** olive oil mashed potato, spring greens, bacon,  
baby onions, red wine jus (GF)

**Chefs omelette of the day,** rustic fries, mixed salad leaves  
red wine sauce (GF) (V)

## DESSERTS

**Vanilla seed crème brûlée, (GF) (V)**

**Eton mess,** crumbled meringue, fresh cream & berries (GF) (V)

**Three scoops of New Forest ice cream,** flavours of your choice (GF) (V)

**2 Courses £13.95**

**3 Courses £18.95**

ALL OF OUR FOOD IS FRESHLY MADE ON THE PREMISES,  
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.