



# SUMMER MENU 2018



## TO START

<b>Soup of the day</b> , homemade bread (V)	<b>£5.99</b>
<b>Smoked chicken &amp; sweetcorn fritters</b> , rocket & pine nut salad, mushroom & truffle oil mayonnaise	<b>£6.99</b>
<b>Devilled whitebait</b> , harissa mayonnaise	<b>£6.99</b>
<b>Peppered mackerel pate</b> , beetroot & chilli chutney, watercress salad, toasted brioche	<b>£7.25</b>
<b>Pressed ham hock, wholegrain mustard &amp; parsley terrine</b> , dressed salad, toasted brioche, avocado & mint purée	<b>£6.99</b>
<b>Lemon, herb &amp; garlic buttermilk chicken skewers</b> , slaw, mango & ginger dressing	<b>£6.50</b>
<b>Prawn, crayfish &amp; brown crab cocktail</b> , granary bread & saffron butter	<b>£7.99</b>
<b>Bruschetta</b> , broad bean, red onion, tomato, asparagus, & goats cheese, balsamic glaze (V)	<b>£6.50</b>

## TO SHARE

<b>Cured meat board</b> , slices of Parma ham, bresaola, chorizo, salami, marinated olives, sun dried tomatoes, balsamic & olive oil, harissa hummus, selection of flavoured bread	<b>£14.50</b>
<b>Fish platter</b> , peppered mackerel pate, white anchovy fillets, devilled whitebait, smoked salmon, brown crab, pickled herring, granary bread, saffron	

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.



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mayonnaise

£15.50

## THE MAIN EVENT

**Honey & mustard glazed ham**, egg, our famous rustic hand cut chips,  
dressed salad (small portion available) **£9.99/£13.50**

**Fresh moules**, garlic, parsley, smoked pancetta & white wine,  
fries or granary bread **£14.99**

**Minted lamb chops**, Moroccan roasted vegetable couscous,  
sugar snap peas, smoked paprika & lemon dressing **£14.50**

**Sea bream fillets**, five bean, chilli, chorizo & samphire stew, wilted rocket,  
lemon & garlic oil **£13.95**

**Chef's pie**, chicken, sweetcorn, ham & cider, shortcrust pastry, seasonal vegetables,  
mashed potato, red wine jus **£13.99**

**Lambs liver**, olive oil mashed potato, spring greens, bacon,  
baby onions, red wine jus **£13.99**

**Caribbean curry**, jerk chicken leg, coconut rice & beans,  
mango & chilli salsa **£14.50**

**10oz beer battered haddock**, our famous rustic hand cut chips, garden peas, tartare sauce  
**£13.50**

**Sea trout fillet**, oven baked with lemon & dill crushed potato cake,  
wilted rainbow chard, basil oil **£15.50**

**Braised beef short rib**, five bean & chorizo casserole, new potatoes,  
red wine jus **£15.50**

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**Pork fillet medallions**, chive mashed potato, sautéed Tenderstem broccoli, garlic, sage & tomato sauce **£14.50**

## SUMMER SALADS

**Tuna Niçoise**, pan seared tuna steak, mixed salad leaves, olives, tomato, red onion, new potatoes, green beans, white anchovy fillets, soft boiled egg **£14.50**

**Chicken, bacon & avocado**, mixed salad leaves, honey & mustard dressing, poached egg **£13.50**

**Superfood**, quinoa, bulgur wheat, roasted root vegetable, pomegranate, spring onion, fennel, pumpkin seeds, lemon & chilli dressing (V) **£12.50**

**Sticky Thai flat iron steak**, carrot, mooli, red cabbage, bean sprouts, honey, chilli & lime dressing **£14.50**

## PLOUGHMAN'S

Platter consisting of mixed salad leaves, pickle, chutney, tomato, apple, slaw, pickled onion, bread & butter

Choose one from below **£13.99**, or two **£16.50**, additional items **£2.50** each

Ham hock terrine, peppered mackerel pate,  
Barbers 1833 cheddar, Ham or Dorset blue vinny

## VEGETARIAN

**BBQ macaroni cheese**, garlic bread (Small Portion Available) (V) **£9.99/£12.99**  
Upgrade to cheesy garlic bread **£1.50**

**Chef's vegetarian pie**, potato, egg, cheese & rocket, shortcrust pastry,

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red pepper coulis, slaw, buttered new potatoes, dressed salad (V) **£12.99**

**Falafel burger**, caramelised onion jam, pesto, harissa hummus,  
slaw & fries (V) **£13.99**

## FROM THE GRILL

All served with our famous rustic hand cut chips, cherry tomatoes,  
flat mushroom & watercress

**Thai Flat iron steak (medium rare)** **£14.50**

**8oz Hampshire ribeye steak** **£22.99**

**14oz Sirloin steak on the bone** **£25.99**

Please add one of our beautiful homemade sauces **£2.99**  
Diane, blue cheese & bacon or peppercorn

**5oz/10oz gammon steak**, our famous rustic hand cut chips, dressed salad,  
egg or pineapple **£9.99/£13.99**

**8oz beef burger**, brioche bun, relish, salad, slaw & rustic salted fries **£13.50**

**“DIRTY” 8oz beef burger**, brioche bun, BBQ macaroni cheese, bacon, shredded beef short  
rib, salad, slaw & rustic salted fries **£16.25**

**Seasoned buttermilk chicken breast burger**, brioche bun, lemon mayonnaise,  
salad, slaw & rustic salted fries **£13.50**

Please add a burger topping  
Cheddar, bacon, egg, blue cheese, mushroom **£1.50**

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## HEALTHY JUNIORS CHOICE - All £7.99

**Ham, egg & chips**

**Homemade fish fingers, mashed potato & peas**

**Sausages, mashed potato, peas & gravy**

**Macaroni cheese, garlic bread (V)**

**Chicken breast, new potatoes, seasonal vegetables & gravy**

## SIDES

**Famous rustic hand cut chips/cheesy (V)**

**£4.00/£5.50**

**Rustic fries/cheesy (V)**

**£4.00/£5.50**

**Garlic ciabatta/cheesy (V)**

**£4.00/£5.50**

**Dirty fries, rustic fries loaded with BBQ macaroni cheese & bacon**

**£7.50**

**Buttered seasonal vegetables (V)**

**£3.50**

**Roasted new potatoes (V)**

**£3.50**

**Spring greens & bacon**

**£3.50**

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<b>Dressed mixed salad (V)</b>	<b>£2.99</b>
<b>Selection of bread &amp; butter (V)</b>	<b>£2.99</b>

## SANDWICHES

All available on white, granary, guest flavoured or flatbread  
with dressed salad

### Cold selection

<b>Cheese &amp; Chutney (V)</b>	<b>£6.99</b>
<b>Chicken, spring onion &amp; chorizo mayonnaise</b>	<b>£6.99</b>
<b>Prawn, crayfish &amp; brown crab cocktail</b>	<b>£8.25</b>
<b>Ham, mustard &amp; rocket</b>	<b>£6.99</b>

### Hot selection

<b>Flat iron steak (medium rare), sweet chilli mayonnaise, rocket</b>	<b>£8.50</b>
<b>Fish finger &amp; tartare sauce</b>	<b>£7.99</b>
<b>Sausage &amp; onion jam</b>	<b>£6.99</b>
<b>Chicken, bacon &amp; avocado</b>	<b>£7.50</b>

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