



WINTER MENU



TO START

- Soup of the day**, crusty bread (V) £5.99
- Spiced chicken satay fritters**,
curried cauliflower puree, peanut crumble £7.49
- Beetroot & dill cured salmon**, pickled fennel, cucumber & radish salad,
horseradish mayonnaise, baby leaves & pea shoots (GF) £8.55
- Pulled ham hock & grain mustard scotch egg**,
piccalilli relish & baby leaves £6.95
- Thai style crab & salmon cakes**,
red chilli, onion & mixed leaf salad, lemon mayonnaise (GF) £7.55
- Thyme & garlic roasted portobello mushroom**, onion confit, crumbled goats
cheese, baby leaves, balsamic dressing (V) (GF) £6.45
- Prawn, crayfish & brown crab cocktail**,
granary bread & saffron butter £7.99
- Smashed avocado on toasted sourdough**, sundried tomatoes & thyme,
rocket & pickled vegetable salad (V) (add chicken for £2.50) £5.95
- Crispy duck confit salad**,
cucumber, peppers & onion, hoi sin sauce (GF) £8.50

TO SHARE

- Cured meat board**, slices of Parma ham, bresaola, chorizo, salami,
marinated olives, sun dried tomatoes, balsamic & olive oil,
harissa hummus, crusty bread £14.55
- Fish platter**, smoked mackerel fillet, devilled whitebait,
white anchovy fillets, smoked salmon, brown crab, pickled herring,
crusty bread, saffron mayonnaise £15.65

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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THE MAIN EVENT

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

Pan roasted fillet of hake, crushed new potato & dill cake, smoked salmon, chive and lemon butter, Tender stem broccoli (GF) **£15.95**

Breast of corn fed chicken, filled with a sundried tomato, tarragon & chorizo farce, wrapped in smoked bacon, fondant potato, seasonal vegetables, red wine sauce (GF) **£15.95**

Chef's shortcrust pie, beef & Ringwood ale, seasonal vegetables, mashed potato, red wine jus **£13.99**

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

Chargrilled pork ribeye, fennel & parsnip bubble & squeak, pea puree, cider veloute (GF) **£15.75**

Slow cooked feather blade of Hampshire beef, baby onions, mushroom, thyme, celery & red wine, horseradish mash, roasted root vegetables (GF) **£13.95**

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

Whole roasted sea bass, braised fennel, new potatoes, white onion, mussel & saffron broth (GF) **£16.25**

Duo of Gressingham duck, confit leg & honey roasted breast, slow cooked sweet & sour red cabbage, juniper & red wine sauce, sautéed potatoes (GF) **£17.50**

Herb crusted rack of Hampshire lamb, rosti potato cake, fine beans, mint & red currant jus **£24.50**

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FROM THE GRILL

10oz Hampshire ribeye steak,
rustic hand cut chips, cherry tomatoes, mushroom & watercress **£23.95**

8oz Fillet steak,
rustic hand cut chips, cherry tomatoes, mushroom & watercress **£29.95**

The Royal Oak mixed grill, 5oz ribeye steak, 5oz gammon,
½ breast of chicken, lamb chop, sausage, 2 eggs, tomato,
mushroom, rustic hand cut chips **£29.95**

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

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

VEGETARIAN

Vegan shepherd's pie, slow cooked lentils, onion, sweetcorn, carrots,
leeks, celery, mushroom, rich tomato sauce, sweet potato mash,
seasonal vegetables **(VE) (GF)** **£13.95**

Vegetable biriani, mixed vegetable curry, basmati rice, onion bhaji,
poppadum's, naan bread, mango chutney, mint raita **(V)** **£13.95**

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

Roasted Mediterranean vegetable lasagne, topped with mozzarella,
sweet potato fries, garlic bread **(V)** **£13.95**
Upgrade to cheesy garlic bread **£1.50**

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BURGERS

- 8oz beef burger**, brioche bun, relish, salad, slaw & rustic salted fries **£13.50**
- “DIRTY” 8oz beef burger**, brioche bun, BBQ macaroni cheese, bacon, pastrami, salad, slaw & rustic salted fries **£16.25**
- Pork & chorizo burger**, brioche bun, apple chutney, salad, slaw & rustic salted fries **£16.25**
- Seasoned buttermilk chicken breast burger**, brioche bun, lemon mayonnaise, salad, slaw & rustic salted fries **£13.50**
- Paprika spiced haddock burger**, brioche bun, pickled gherkin, tartare sauce, salad, slaw & rustic salted fries **£13.99**
- Falafel burger**, brioche bun, caramelised onion jam, pesto, harissa hummus, slaw & fries (V) **£13.99**
- Haloumi burger**, brioche bun, flat mushroom, beef tomato, relish, slaw & fries (V) **£13.99**
- Please add one of the toppings below
Cheddar, bacon, egg, blue cheese, mushroom **£1.50**

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PLOUGHMAN'S

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

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

Pulled ham hock & grain mustard scotch egg, smoked mackerel fillets, Barbers 1833 cheddar, Sliced ham or Dorset blue vinny

SALADS

Fresh salmon Niçoise, beetroot & dill cured salmon, mixed salad leaves, olives, tomato, red onion, new potatoes, green beans, white anchovy fillets, soft boiled egg, herb oil (GF) **£14.50**

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

Whole food salad, Tender stem broccoli, cauliflower, onion, mixed pepper, couscous, avocado, tomato, pomegranate, roasted pumpkin seeds, pine nuts, lemon & ginger dressing (V) (GF) **£12.50**

Ribeye steak, carrot, mooli, red cabbage, bean sprouts, honey, chilli & lime dressing (GF) **£16.50**

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JUNIORS CHOICE - All £7.99

Ham, egg & chips

Homemade fish fingers, mashed potato & peas

Sausages, mashed potato, peas & gravy

Chicken breast, new potatoes, seasonal vegetables & gravy

Seasoned buttermilk chicken breast burger, brioche bun, rustic fries

4oz beef burger, brioche bun, rustic fries

Macaroni cheese, garlic bread (V)

Upgrade to cheesy garlic bread

£1.50

SANDWICHES (Available until 5pm)

All available toasted on white, granary, flatbread or ciabatta
with dressed salad

Cheese & Pickle (V)

£6.99

Home cooked ham & piccalilli

£6.99

Fish finger & tartare sauce

£7.99

Bacon, brie & tomato

£7.25

Beetroot & dill cured salmon, cucumber, lemon mayonnaise

£8.50

Chicken, bacon & avocado

£7.99

Halloumi, avocado, sundried tomato (V)

£6.99

Sausage & onion jam

£6.99

Pastrami, tomato, pickles

£7.99

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SIDES

Rustic hand cut chips/cheesy (V)	£4.00/£5.50
Rustic fries/cheesy (V)	£4.00/£5.50
Sweet potato fries/cheesy (V)	£4.00/£5.50
Dirty fries, rustic fries loaded with BBQ macaroni cheese & bacon	£7.50
Roasted new potatoes (V) (GF)	£3.50
Garlic ciabatta/cheesy (V)	£4.00/£5.50
Buttered seasonal vegetables (V) (GF)	£3.50
Sautéed baby spinach (V) (GF)	£3.50
Sautéed wild mushrooms (V) (GF)	£3.99
Spring greens & bacon (GF)	£3.50
Dressed mixed salad (V) (GF)	£2.99
Selection of bread & butter (V)	£2.99

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