



SUMMER MENU

STARTERS

Homemade soup of the day (v) with crusty bread	£5.75	Smoked haddock and salmon fishcake Secretts' leaves and dill mayonnaise	£6.20
Asparagus, mozzarella and Parma ham parcels Secretts' rocket salad	£6.95	Celery and goat's cheese rosti (v) celery rosti with goat's cheese, poached egg and coriander	£6.50
Smoked ham hock terrine balsamic onions, horseradish cream, pork crackling crumb, toasted ciabatta	£6.50	Tempura king prawns tomato and avocado salsa, watercress salad	£7.25

SHARING BOARDS

Whole baked camembert (v) infused w/ garlic and rosemary, red onion marmalade and grilled ciabatta	£13.50	Charcuterie board Parma ham, salami, roasted chorizo, smoked ham hock terrine, smoked chicken breast, chutneys, balsamic onions, stuffed peppers, marinated mixed olives and toasted bread	£19.95
'The Granary's' rustic breads (v) donker rye, golden corn loafs, granary bloomer, wholemeal bread, mixed olives and 'The Cold Press Oil Company's' rapeseed oil from Crondall	£6.25		

MAINS

SEASONAL SALADS

Smoked mozzarella (v) green beans, new potatoes, poached free range egg, honey and wholegrain mustard dressing	£12.95	Hot smoked salmon with Secretts' mixed leaf salad, orange segments, avocado salsa, parmesan croutons, house dressing	£14.50
King prawn shaved fennel, Secretts' leaves, roasted peppers, coconut, chilli and lime vinaigrette	£14.95	Pulled pork salad crispy pulled pork, watercress, spinach, spring onion, almonds, pink lady apple and sticky plum dressing	£13.95

PUB CLASSICS

Supreme of chicken sweet potato fritter, honey-roasted root vegetables, lemon and thyme sauce	£14.50	Fish and chips Red Mist beer battered cod, thick cut chips, pea purée, tartare sauce	£12.95
Stag's classic burger mature cheddar cheese, smoked bacon, paprika aioli, cos lettuce, onion ring, brioche bun and fries	£13.95	Stag's lasagne (v) butternut squash, spinach, shallots and ricotta lasagne with garlic bread and Secretts' mixed leaf salad	£12.50
10oz rump steak crispy onions, roasted mushrooms, roasted tomato, fries, peppercorn sauce	£22.50	Slow-cooked belly of pork crispy crackling, creamy mash, braised red cabbage, red wine jus	£14.50
		Homemade Red Mist ale beef and stilton pie mash potato, broccoli and chantenay carrots	£14.95

please check our blackboard for freshly prepared daily specials

A BIT ON THE SIDE

Gastro thick cut chips
Secretts' mixed leaf salad
Homemade onion rings

all £3.25

Bucket of fries
Baby leaf spinach
Garlic and Parmesan ciabatta

FRESH — LOCAL — SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER. DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE



HOMEMADE DESSERTS

Banoffee pie caramelized bananas, mascarpone cream, thick caramel and biscuit base	£6.75	Coconut pie coffee cream and chocolate ice cream.	£5.95
Chocolate brownie sundae warm chocolate brownie, vanilla ice cream and hazelnut brittle	£6.50	Rhubarb fool amaretto biscuit, vanilla mouse and caramel swirl	£5.75

NEW FOREST ICE CREAMS AND SORBETS

Any 3 scoops for £4.75

Chocolate – Vanilla bean – Strawberry – Millionaire shortcake – Rum and raisin – Banana – Lemon sorbet

SELECTED ENGLISH CHEESES

Any 3 cheeses £7.00

Additional cheeses £2.00 each

Cotswold brie – *Simon Weaver has only been producing cheese for a couple of years, but his French brie encompasses all the grassy freshness of the Cotswold pastures.*

Quickes smoked cheddar – *for the real connoisseur. Quickes smoking process adds a new level of flavour, giving an attractive deep red colour to this cheese.*

Golden Cross – *made in East Sussex by Kevin and Alison Blunt, this ripened goat's milk cheese is first rolled in ash, then matured to develop a complex, yet subtle flavour.*

Oxford blue – *soft and creamy, full-flavoured blue. Made with pasteurised cow's milk, this is a fantastic British cheese with a wonderful depth of flavour.*

LUNCH MENU

Served Monday to Saturday 12 – 3pm

BBQ pulled pork sandwich
Crunchy coleslaw £7.50

John Ross smoked salmon sandwich
rocket, prawn cocktail, lettuce and cucumber £7.75

Red pepper hummous sandwich
warm grilled aubergine and feta cheese £6.95

with a choice of fresh white or granary bloomer

Steak sandwich
4oz rump steak with garlic butter, baby gem lettuce, with a side of crunchy coleslaw in toasted ciabatta £9.95

Stag's Ploughman's
Smoked ham, Oxford blue cheese, piccalilli, real ale chutney, balsamic onions, grapes and bloomer bread £10.95

DESSERT WINE

Errazuriz, Sauvignon Blanc, Chile 37.5cl

This wine is a classic example of a clean modern cool climate Sauvignon Blanc. It displays aromas of gooseberries and guava on the nose and is dry yet fruity on the palate

£26.00 bottle / £8.75 125 ML

MOZZO COFFEE

Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.

Roasted in Hampshire, using blends of the finest coffees available

Espresso	£2.20	Flat white	£2.70
Double espresso	£2.60	Mocha	£2.90
Americano	£2.60	Latte	£2.90
Cappuccino	£2.90	Hot chocolate	£2.95
		Macchiato	£2.60
LIQUEUR COFFEE 25ml	£5.25	BIRCHALL TEA	£2.60
Amaretto, Baileys, Calypso, French, Irish		English breakfast – Pfunda Earl Grey – Peppermint	
TAKE AWAY 250g	£6.00	- Green – Lemongrass and ginger – Camomile -	
Ground filter coffee		Red berry and flower	

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