



SAMPLE MENU

STARTERS

Homemade soup of the day (v)
rustic bread

Goat's cheese salad (v)
shaved beetroot, Golden Ash cream, candied walnut crumb and port glaze

Pan-fried mackerel fillet
potato salad, radish and rhubarb pickles, horseradish dressing

Crisp duck croquette
carrot and orange puree, mixed leaves, sage oil

Seared scallop and pork belly
cauliflower puree, piccalilli dressing

DELI BOARDS

GREAT TO SHARE AS A LIGHT BITE OR AS A MAIN FOR ONE

Rustic bread board

selection of breads, with confit garlic, olives, 'The Cold Pressed Oil Company' rapeseed oil and balsamic vinegar

Honey-baked Tunworth brie (v)
rhubarb chutney

Fisherman's board
smoked mackerel pate, crab cocktail, fried whitebait, battered salted cod

Butcher's board
seared Hampshire sirloin pate, Turner's sausages, piccalilli

served with freshly baked breads, olives and pickles

MAINS

please check our blackboard for freshly prepared daily specials

Lightly battered haddock
fresh from Brixham market, with chunky chips, homemade mushy peas and tartare sauce

Slow-cooked shoulder of lamb
dauphinoise potatoes, seasonal vegetables and a mint jus

Seared chicken supreme
truffle mash, creamed tarragon mushrooms

Glazed onion tart (v)
Blue Monday, caramelised onion, spring onion puree, watercress

Prime beef burger
hand cut bacon, cheddar, sassy sauce, tomato relish, toasted brioche bun and chunky chips

Hampshire beef and mustard pie
chunky chips, seasonal vegetables and gravy

Sea bream fillets
fennel puree, buttered samphire, capers and lemon

Chargrilled 8oz Hampshire sirloin steak
grilled flat mushroom, oven-dried tomato, chunky chips and your choice of:
Peppercorn sauce
Norbury Blue sauce
Béarnaise

A BIT ON THE SIDE

Marinated mixed olives - Rustic bread basket - Garlic ciabatta

Seasonal vegetables - Mixed leaf salad - Chunky chips

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL





HOMEMADE DESSERTS

Double chocolate brownie
vanilla ice cream

Rhubarb tart
rhubarb custard

MEADOW COTTAGE FARM ICE CREAM

vanilla – honeycomb - chocolate
strawberry – Morello cherry

SORBETS

peach – raspberry – elderflower - lemon

Crème brûlée
homemade cinnamon shortbread

Banoffee pie
honeycomb crunch

BRITISH & CLASSIC CHEESE SELECTION

fresh grapes, celery, apple chutney and selection
of artisan assorted biscuits

Norbury Blue – English blue cheese made on Norbury Park farm, situated within Norbury Park, Surrey. Has a moist, creamy texture with a pleasantly musty aroma. It is tangy like Roquefort with the creaminess of rich Brie. The blue veins have a smoky, earthy flavour. Norbury Blue cheese has a dark, bark-like rind and a delicately marbled, white interior.

Tunworth – camembert-style cheese made by Stacey Hedges and Charlotte Spruce in Hampshire and has been named Supreme Champion at the British Cheese award since 2005. Sweet flavours which takes in vegetal cabbage notes.

Sussex Charder – from Pallinghurst Farm in Rudwick the unique recipe of this cheddar produces a cheese that is a cross between a traditional mature farmhouse cheese and a parmesan

Ragstone – smooth goat's cheese from Hertfordshire with racy acidity, rich and earthy notes



RED CARD REWARDS

Sign up one of our loyalty cards and receive a

£10 Welcome Voucher

Check out our website for more
information

MOZZO COFFEE

Roasted in Hampshire, using blends of the finest coffees
available

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

Espresso
Double espresso
Americano
Cappuccino
Flat white
Mocha
Latte
Hot chocolate
Macchiato

LIQUEUR COFFEE 25ml

Amaretto, Baileys, Calypso, French, Irish

TAKEAWAY 250g

Ground filter coffee

SANDWICH MENU

SERVED MONDAY TO SATURDAY LUNCH ONLY

The granary white or granary bread, baked fresh daily,
Gluten-free bread available

Streaky bacon and brie de meaux
cranberry sauce

Beer battered fish finger sandwich
lettuce and tartar sauce

Cheese and pickle (v)
cheddar, pickle and mixed leaves

BBQ slow-cooked pulled pork shoulder
sour cream, smoky BBQ sauce

Roast beef, rocket and tomato
horseradish

All sandwiches are served with chips or a cup of
homemade soup of the day

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