

NIBBLES

Belazu olives £4.00 VCrunchy pork scratchings, apple and ginger puree £3.00 Sour dough board, with farmhouse butter £3.50 VSour dough olives and dips, £6.50 V

STARTERS

Tempura prawns, Asian salad, sweet chilli jam £7.50 GF

Lymington crab brûlée, Parmesan and brioche crust, pea shoots, brioche toast £7.50 AGF

Madeira scented chicken liver parfait, truffle butter, toasted brioche, red onion jam £7.50 AGF

Chicken and chorizo croquettes, Parmesan foam, tomato ragu, basil £7.00

Crispy whitebait garlic aioli, brown bread and butter £7.00 AGF

Truffled wild mushroom fricassee, toasted brioche, pea shoots, £7.50 V

MAINS

Roasted rack of spring lamb for two to share £49.50 or £25.00 for one

Crispy lamb belly, Asparagus, pea textures, Rosemary and Dorset Sea salted Jersey royals, mint jus

Chargrilled Swallowfield Farm pork chop, confit garlic mash, purple sprouting, burnt apple puree, black pudding soil, cider jus. £17.50 AGF

Chilli and black pepper tofu, rice noodles, Asian stir-fried vegetables £14.50 VEGAN-GF

40 Day aged Angus sirloin, chunky chips, watercress, mushroom, tomato, pepper sauce £28.50 GF

Fillet of sea bream, Sauté Jersey Royals, samphire, shrimp butter £16.50 GF

Roasted breast of Noah's Ark chicken, fresh tagliatelle, wild garlic, pine nuts, peas, asparagus £16.50

Beer battered cod, crushed peas, tartare sauce, hand cut chips £13.50 GF

Pan fried Gnocchi, asparagus, wild garlic pesto cream, peas, parmesan crisps £15.00 V

Blackwater farm Glous old spot sausages Confit garlic mash, greens and gravy. £13.50 GF

SALADS

Tempura prawns, Asian salad, sweet chilli jam £14.50 GF

Potted Lymington crab, Iemon mayonnaise, croutons £15.50 AGF

Noah's Ark chicken and smoked bacon Caesars, croutons, parmesan £14.50 AGF

SIDES £ 4.00 each

Confit garlic mash V GF
Crunchy mixed salad V GF
Seasonal greens V GF
Mac and cheese V
Hand cut triple cooked chips V GF

Beer battered onion rings Fine beans in shallot butter Buttered new potatoes Sweet potato fries Skinny fries





