

LUNCHES

served Tuesday-Saturday 12-3pm

WHILE YOU WAIT NOCELLA DEL BELICE OLIVES £3.5 | VEGETABLE CRISPS £2.5 | ROSEMARY ROASTED ALMONDS £4

CLASSIC WELSH RAREBIT

dressed salad garnish, coleslaw, mango chutney

£12

(add fries or new potatoes - £3.5)

PORK SCHNITZEL WITH WHOLEGRAIN MUSTARD CREAM SAUCE

caramelised onion twice baked potato with cheddar, fine beans, fried egg

£17

SMOKED SCARMOZA AND CAPONATA CIABATTA WITH FRIES

pesto, rocket and seasoned fries

£14

TRUFFLED WILD MUSHROOM ON SOURDOUGH TOAST

garlic wilted spinach, toasted pine nuts, cashew nut & chive 'sour cream', rocket

£12

SMOKED SALMON SALAD

dill roasted beetroot, toasted hazelnuts and roasted pepper salad with a chilli, ginger and lime dressing

£16.5

FISH & CHIPS

beer battered line caught haddock, dill, fries, fennel tartare, lemon

£16.5

LEEK, THYME AND 24 MONTH AGED CHEDDAR QUICHE

new potatoes with salsa verde, salad garnish

£16

DESSERTS

WARM CINNAMON APPLE CRISP

vanilla ice cream, toffee sauce

£8

WARM CHOCOLATE BROWNIE

biscoff ice cream, white chocolate shavings

£8

MOCHA SWIRL AFFOGATO

gelato topped with espresso

£6.5

CHAMPAGNE SORBET

one scoop

£4

NEW FOREST ICE CREAM

vanilla pod

coffee mocha swirl

biscoff

honeycomb & chocolate ripple

black cherry

two scoops of your choice

£6.5

"AN ELEGANT AND DELICIOUS LUNCH"

Enjoy our Sunday roast, featuring two meat options; including a fillet of beef as well as a tempting vegetarian option. Our roast is always popular, so reservations are recommended.

Served every Sunday 12-3pm.

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All of our menus are created in-house and we are happy to share our recipes for those with specific allergy or dietary requirements to make informed choices, but unfortunately cannot guarantee that our food is 100% free from allergens as we use them throughout our menus.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff.