

HARDY'S WINES	A popular range of Australian wines have now been joined by a new variety, Shiraz Cabernet	175ml	250ml	Bottle
WHITE	Hardy's Riddle Chardonnay/Semillon Easy drinking quality Australian dry white wine	3.90	5.35	15.95
WHITE	Hardy's Riddle Riesling/Gewurztraminer Medium flavours, easy drinking wine. For people with a sweeter tooth	3.90	5.35	15.95
RED	Hardy's Riddle Cabernet/Merlot A great price for a great wine, Hardy's have done it again with this lovely easy drinking red	3.90	5.35	15.95
RED	Hardy's Riddle Shiraz/Cabernet Slightly peppery, with a strong finish, perfect red wine	3.90	5.35	15.95

ROSE WINES BY THE GLASS & BOTTLE

Vendage White Zinfandel, California		4.10	5.65	16.70
It just makes you think of Summer, this medium rosé is the perfect wine for easy drinking				
Pinot Grigio Rosé – Provincia di Pava		4.10	5.65	16.70
Drier than the Vendage and delicately coloured. Great if you can't make up your mind between red or white				

WHITE WINES BY THE GLASS & BOTTLE

Pinot Grigio – Provincia di Pava		4.10	5.65	16.70
Dry & lively, with fresh grape flavours. Particularly good with our Fish Platter or any spicy fish or smoked fish dish				
Moseland Riesling Kabinett, Germany		4.10	5.50	16.20
Refreshingly light fruity white wine, medium dry but with a hint of sweetness				
Muscadet Sevre et Maine sur Lie, France		4.25	6.20	17.45
The perfect accompaniment to seafood, prawns or mussels. Dry and light with a very slight sparkle				
Monte Verde Sauvignon Blanc		4.55	6.40	18.40
Grassy, clean, crisp flavours. Ideal with light meats, fish of all styles. Try it with any fish dish				
Monte Verde Chardonnay		4.55	6.40	18.40
Rich, warming and very full bodied, the classic Chilean Chardonnay ideal with smoked fish, fishcakes				

WHITE WINES BY THE BOTTLE

Sancerre, Les Collinettes, France				26.60
Flint dry white wine from the Loire, the ideal wine for any seafood or fish dishes				
Chablis, Paul Deloux, France				25.60
This lovely Chablis has the elegant buttery flavours of a quality wine, ideal to drink with any of our "Fish Specials"				

RED WINES BY THE GLASS & BOTTLE

Cote du Rhone, France		4.25	6.25	17.50
Spicy, dry and peppery. Traditional robust style, benefiting from maturing in oak barrels you will love this wine. Great with steaks and lamb				
Rioja, Don Jacobo Crianza, Spain		4.60	6.50	18.50
A typical oaky, try it with your Sunday roast, duck, or any of our red meat specials				
Berri Estates Shiraz, Australia		4.60	6.50	18.50
Smooth, rich and full bodied. Drink it because you love wine and drink it with any of our meat specials or steaks				
Monte Verde Merlot		4.25	6.15	17.40
Smooth & soft, this is the wine equivalent of steak & ale pie, warm and inviting				

RED WINES BY THE BOTTLE

Pinot Noir, Louis Jadot, France				26.60
Quality wine from Burgundy, but only sold by the bottle. Dry and powerful, go on spoil yourself, order a bottle with your steak				
Fleurie, Chateau de Fleurie, France				27.65
Light & refreshing, it should be drunk slightly chilled and drink it with anything from fish, chicken or meats				
Beaujolais Villages - Victor Berard				18.50
A full bodied example of the classic Beaujolais Gamay grape, rounded raspberry fruit & a lingering finish.				

CHAMPAGNE & SPARKLING

Piper Heidsieck NV Champagne 38.00	Berri Estates Cuvee Brut Australian Sparkling Wine 21.00
Berri Estates Cuvee Brut Rose Australian Sparkling Wine 21.00	

Please
would you
order all
your food
at the Bar

SUPPLIERS

The Bridport Gourmet Pie Company
The Hand Made Scotch Egg Company
Hurisey High Class Butcher
Premier Fish Downton
The Bunched Carrot West End
Clarke's Dairy Shirrell Heath
Fjordling Smokehouses Winterslow
Lyburn Cheese Hamptworth
Loosehanger Cheese Downton
Two Hoots Cheese Berkshire
Tunworth Cheese Berkshire
Wood Farm Braishfield
Summer Isles Foods Achiltibuie
Fine Foods Wincanton
Paul's Patisserie Hiltingbury
Tailormade Desserts New Milton
The Diligent Frog Caen Market

SIDE ORDERS

New Potato	2.35
Bowl of chips	2.35
Mashed Potato	2.35
Sauté Potato	2.35
Wilted Spinach	2.35
Mushrooms	2.35
Side salad	2.50
Mixed Vegetables	2.35
Garlic Baguette	3.25

STARTERS

A bowl of our Chef's soup with a warm baguette	4.95
Pan fried corned beef hash cake with HP sauce	5.75
Pan fried wild mushrooms in garlic butter on granary toast (V)	5.95
Chicken liver parfait with toasted brioche	6.25
Shetland mussels marinière (can be served as main course) (G)	6.75/12.75
Handmade crab & prawn spring roll with sweet chilli dipping sauce	6.25
Smoked salmon & scrambled eggs on granary Toast	6.50

MAIN COURSE

Hursley Butcher's honey roasted ham two free range eggs dressed salad & chips (G)	9.50
Oven baked steak & stout pie in shortcut pastry with onion gravy new potato or chips & vegetables	11.95
Shepherd's pie with minced lamb & mixed vegetables topped with mashed potato with Artisan baguette	10.75
Rib eye steak grilled field mushroom, vine tomatoes & chips (G) Why not add a sauce: stilton & port, brandy & pepper corn	17.50 1.80
Goujons of fresh plaice coated in Panko breadcrumbs dressed mixed salad, chips & tartare sauce	12.25
Grilled 10oz gammon steak , fresh pineapple, free range egg field mushroom & chips (G)	12.25
Pan fried, flour dusted hot roasted smoked salmon petit pois & dill fish cakes , dressed salad & chips	9.95
8oz Aberdeen Angus burger in a toasted bun, dill pickle side salad & chips	9.95
Add a topping: egg, field mushroom, bacon, cheese	75p
Hursley Butcher's pork & leek sausages , creamy mashed potato & onion gravy	9.95
Chef's curry of the day , Naan bread, poppadum pilau rice & mango chutney (V) A mixed vegetable curry is also available	11.25 10.95
Whitby whole tail scampi , dressed salad & chips	9.95
1/2 corn fed chicken oven roasted & served with lemon & thyme sauce, dressed salad & chips (G)	11.95
Potato, spring onion & Feta Italian Frittata dressed salad & chips (G)(V)	11.25

SPECIALS BOARD

We believe that our special's board is special.

We source local foods and then our brigade of young chef's endeavour to create dishes that would not be out of place in any restaurant. The board will certainly change every week, and sometimes daily as new produce arrives. These meals are normally shown as a complete meal and we would hope that you will enjoy them as they are designed.

THE FISH BOARD

Freshly landed fish cooked the way you like & served the way you want!

Check the specials board for today's choice of fresh fish, and then choose how you would like us to cook your fish

Battered in light beer batter • Fried in fresh breadcrumbs • Grilled with parsley butter (G)

Choose from a choice of sauté, chips, or new potato served with either, dressed mixed salad, wilted spinach or market vegetables **or try a selection of 4 fish, King scallop & King prawns in a light Bourride sauce 15.95 (G)**

BAGUETTES & PLOUGHMANS

French style artisan baguettes served with mixed leaves & chips

Hursley Butchers chipolata's with onion marmalade	6.25
Grilled fish fingers & tartare sauce	6.25
Grilled mediterranean vegetables with goats cheese (V)	6.25
Smoked salmon & boursin cheese	6.95
Pan fried "minute" steak with fried onions	7.25
Bacon & Brie	6.25
Ploughman's Lunch (V)	9.95

Barkham Blue, Lyburn Winchester, Loosehanger, Hampshire Rose & Tunworth soft cheeses, pickled onion, real ale chutney & granary bread

OMELETTES (only available Monday - Saturday Lunchtimes)

Our soufflé omelettes are made with 3 free range farm eggs and are served with a dressed salad & chips	7.50
Smoked salmon, cheddar cheese, prawn, vine tomato, mushroom, ham, goats cheese	75p per filling

PUDDINGS All £5.50

All our puddings are hand made to our recipe by Richard Shield, who has been the Patisserie Chef at the Green House with Gary Rhodes, Spread Eagle hotel in Midhurst, Lainston House in Winchester and the Chewton Glen Hotel in New Milton

Lime & lemongrass cheesecake served with a mango and lime salsa a digestive base topped with a mascarpone & cream cheese filling with lime & lemongrass

Warm ginger cake with toffee sauce a moist sponge with ginger & mixed spice

Creme caramel a baked egg custard topped with a rich caramel

Banoffee pie with chocolate Sauce a digestive case brushed with dark chocolate, filled with rich toffee, topped with banana & chantilly cream

Poached red wine pear with a vanilla parfait pears poached in spiced red wine

Apple and sultana crumble filled with a vanilla custard and topped with an oat, almond & amaretti crumble

Bakewell tart a sweet shortcrust pastry filled with New Forest raspberry jam, and topped with a light almond sponge

Chocolate and hazelnut tart served with oranges in caramel a sweet shortcrust pastry filled with a baked chocolate ganache enhanced with roasted hazelnuts

A trio of Purbeck & Movenpick Ice Creams served in a brandy snap basket vanilla, strawberry, chocolate, honeycomb, cappuccino, rum & raisin, berries & clotted cream

SUNDAY ROASTS 9.50

Every Sunday we offer a choice of two traditional English roast Sunday lunches, served with Yorkshire pudding, honey roast parsnips, roast potatoes, new potatoes & freshly cooked vegetables

SWEET PUDDING WINES

Muscat de Beaune de Venise 125ml glass	5.40
Brown Brothers Orange Muscat & Flora half bottle	14.30
Glass of late Bottled vintage Port	3.60
A Selection of Malt Whisky from	3.30
Janneau VSOP, Remy Martin, VSOP Cognac	3.60
Tia Maria, Drambuie, Grand Marnier, Cointreau & all other liqueurs	2.60

All items are subject to availability.

All prices include VAT

Regrettably we cannot guarantee any items on our menu are free from nuts (V) = suitable for vegetarians.

All weights are approximate prior to cooking Please be aware that there may be small bones in fish dishes

If you suffer from any food allergy please ask a member of staff and we will try to assist you.

COFFEES & TEAS

Filter coffee	1.65
Freshly brewed pot of tea	1.55
Cappucino	2.10
Espresso	1.60
Double espresso	2.40
Latté	2.20
Americano	1.80
Hot chocolate	2.05
Baileys latté	4.65
Liqueur coffees	4.65
Earl Grey Tea	1.80
Fruit Infusions	1.80
Green Tea	1.80

All coffees available as decaffeinated