



Menu January 2025

Starters & Light Meals

Chef's soup of the day, ciabatta fingers 7.95 (gfa)

Herring fillets in a dill marinade with potato salad & beetroot,
topped with apple & fennel 8.95 (gfa)

Fritto misto; a selection of deep fried mixed small fish & seafood
in breadcrumbs, Sriracha mayonnaise 8.95

Portobello mushrooms with Roquefort blue cheese & bacon
(can be (v) without bacon) 8.95 (gfa)

Shetland mussels "Mariniere" in a cream, white wine, garlic & parsley sauce 8.95 (gfa)

Pan fried wood pigeon breasts, Crème de Cassis sauce, black cherries, parsnip crisps 8.95 (gfa)

Pan fried Feta cheese with thyme, oregano, sesame seeds & honey,
topped with crushed pistachio nuts & dried cranberries 8.95 (gfa)

Flash fried medallions of pork tenderloin, marinated in lime & Mexican spices
served with Pico de Gallo salsa & Chipotle sauce, in a soft tortilla 8.95

A truly classic king prawn, crab & crayfish cocktail, with a "Bloody Mary" sauce,
ciabatta fingers 9.95 (gfa)

From the Water

Freshly bought every day. When it's gone, it's gone!

Deep fried whole tail scampi, freshly made tartar sauce, dressed salad & fries 16.95

Fillets of sea bass, wilted spinach & sauté potato, parsley butter 21.95 (gfa)

Battered fillet of North Atlantic cod, mushy peas, thick cut chips, freshly made tartar sauce 18.95 (gfa)

Shetland mussels “Mariniere” in a cream, white wine, garlic & parsley sauce, fries 17.95 (gfa)

Whole Brixham plaice, simply grilled & served with tender stem broccoli,
roast baby new potatoes & parsley butter 19.95 (gfa)

Majorcan style baked Whole Sea Bream with olives, whole garlic cloves, peppers,
new potatoes, fresh herbs. Served “en papilote” 21.95 (gfa)

From the Land

Pan seared calves' liver, smoked streaky bacon, roast shallot, “Bubble & Squeak”, pan gravy 20.95 (gfa)

French confit duck leg served with a mixed bean, pork, lardon, shallot
& spicy sausage cassoulet 19.95 (gfa)

Pork Milanese, Parmesan breadcrumb pork tenderloin escalope with garlic, fresh tomato,
parsley & bacon linguine, lemon wedge & green salad 18.95

6 hour slowly cooked, rack of pork ribs in a rich Jack Daniels BBQ sauce, Cole slaw, fries 24.95 (gfa)

Slowly cooked, pulled lamb shank Shepherd's Pie in a rich gravy,
served in a pie dish & topped with potato & grated cheese 17.95 (gfa)

Roast French chicken supreme, wild mushroom sauce, Dauphinoise potato, green vegetables 18.95 (gfa)

Mignons of lamb casseroled with shallots & baby mushrooms in a mint & redcurrant gravy,
baby roast new potatoes & green vegetables 19.95 (gfa)

From the Land (continued)

Pork belly, black pudding, Dauphinoise potatoes, green vegetables, apple gravy 19.95 (gfa)

Short crust, full pastry, steak & ale pie, roast baby new potatoes, green vegetables 18.95

Thickly sliced gammon steak, pineapple, confit tomato, mushroom, fried egg,
thick cut chips 18.95 (gfa)

28 day aged, Sirloin steak, Portobello mushroom, confit tomato, fat chips 28.95 (gfa)
add Peppercorn or Blue cheese sauce 2.95

Double beef burger, toasted bun, cheese, bacon, dill pickle, lettuce,
burger sauce, tomato, fries 17.95 (gfa)

“Toad in the Hole”, Hursley butchers pork sausages, Yorkshire pudding, mashed potato,
onion gravy, green vegetables 17.95.

Mac'n'Cheese topped with plum tomatoes, garlic bread 16.95 (v)
add smoked bacon or Jalapenos £1.50 each

Short crust, full pastry, mushroom & asparagus pie, roast baby new potatoes, green vegetables 18.95 (v)

Side Orders

Halloumi fries, sweet chilli sauce 7.95 Fat chips 4.50 Fries 4.50 Sweet potato fries 4.95
Buttered new potatoes 4.25 Cole Slaw 3.75 Tender stem broccoli 4 dressed mixed salad 4.25
garlic bread 5 onion rings 4.25

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only

All 12.95

Chicken Caesar salad in a warm white baguette

Po'Boy: Wholetail Scampi, Lettuce, Tomato, Thousand Island dressing in a warm white baguette

Hursley Butcher's Pork chipolata sausages, onion marmalade, in a warm white baguette

French brie, smoked streaky bacon, cranberry sauce in a warm white baguette

Mac'n'cheese bites, baby gem, baby tomato & shaved Parmesan in a warm white baguette (v)

Nashville Southern fried chicken, pickles, salad & spicy mayonnaise in a warm white baguette

Melted cheese & red onion in a warm baguette

All served on locally-baked finest Rustic Baguettes, Gluten-free bread is available

Please Note

This menu is correct at the time of writing, however our food changes almost daily as we take advantage of the seasonal produce available to us. Because of this, our menus change regularly. If you are ordering meals in advance, please email us for the very latest menu.

Allergies & Food Intolerance

*All our food is prepared in a kitchen where nuts, cereals & other allergens are present. If you have a **food allergy or intolerance** please let us know at the time of ordering. Full allergen information for food & drink is available upon request.*

Fish may contain bones. We have only one fryer with common fryer oil & one grill. Weights are precooked.

(v); vegetarian, (ve); vegan, (gfa); gluten free available