



## Menu March 2025

### *Starters & Light Meals*

New England clam chowder, mini tin loaf 8.95

Pan fried feta cheese, oregano, thyme, honey, pistachio nuts & dried cranberries 8.95 (v) (gfa)

Portobello mushrooms, Roquefort blue cheese & bacon 8.95 (gfa)

Smoked haddock, smoked salmon & spring onion fish cake, Hollandaise sauce 8.95

Rachel Somerset goats' cheese, beetroot, walnuts & watercress salad, truffle honey dressing 9.95 (v)

Salt & Pepper squid, sweet green chilli & basil dipping sauce 8.95

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

Whole crevettes in their shells with Aioli 10.95 (gfa)

Dorset charcuterie meat platter: A selection of cured meats, watercress, mini tin loaf, mixed pickles 8.95

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### *Fresh Fish Board*

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

Fillets of Sea Bass, wilted spinach & sauté potatoes, parsley butter 21.95 (gfa)

Grilled whole Cornish sole, tender stem broccoli, roast new potatoes, parley butter 20.95 (gfa)

Pan fried loin of Test Valley trout, almond butter, watercress salad, roast new potatoes 20.95 (gfa)

Roast loin of hake served with New England clam chowder, tender stem broccoli 20.95 (gfa)

## *Main Courses*

Battered North Atlantic fillet of cod & thick cut chips, mushy peas 18.95 (gfa)

Wholetail scampi, garden peas, French fries 16.95

6 hour cooked full rack of pork ribs, BBQ sauce, Cole slaw & French fries 24.95 (gfa)

Roast chicken supreme, wild mushroom sauce, Dauphinoise potato, spring greens 18.95 (gfa)

Made & cooked in our kitchen, a full butter puff pastry pie, roast new potatoes, spring greens 18.95

Please ask about Today's pie

28 day aged, 10oz Sirloin steak, Portobello mushroom, confit tomato, fat chips 28.95 (gfa)

add Peppercorn or Blue cheese sauce 2.95

Double beef patty burger, cheese, bacon, dill pickle, tomato, burger sauce, French fries 18.95

“Toad in the hole”, Hursley butchers pork sausages, Yorkshire pudding, mashed potato, spring greens, onion gravy 17.95

Panko bread crumbed chicken Schnitzel, fried egg, confit tomato, French fries 18.95

Slowly cooked pork belly, black pudding, Dauphinoise potato, greens, apple gravy 19.95

Spring lamb casseroled with mushrooms, carrots, leeks, celery & shallots in mint & redcurrant gravy, spring greens & roast new potatoes 19.95

Pan seared calves' liver, streaky bacon, “Bubble & Squeak”, onion gravy 22.95 (gfa)

Pulled leg of lamb “Shepherd’s” pie with mashed potatoes & grated cheese, spring greens 19.95 (gfa)

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## *No Meat*

Halloumi & Portobello mushroom burger, burger sauce, dill pickle, tomato, bun, fries 17.95

Italian Tri Colori lasagne: roast red Romano peppers, Woodland Mushrooms, Sauté Spinach, Basil & courgettes, with pasta sheets topped with Pecorino & Parmesan cheese, garlic bread 17.95

Gardiner’s pie, Quorn mince, lentil & mushroom “cottage pie” with mashed potato & “grated cheese”, spring greens 18.95

## *Platters*

Fish Platter: Pan fried fillets of Hake, Trout, Sea Bass, with a Crevette, Smoked fishcake, deep fried whitebait, Dauphinoise potato, Hollandaise sauce 26.95

Pork Platter: Butcher's Old English pork sausage, slowly cooked pork belly, honey roasted smoked bacon, BBQ ribs, crackling, black pudding, apple sauce, Dauphinoise potato 23.95

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## *Lunchtime Baguettes*

*Served Tuesday – Saturday lunchtime only. All 12.95*

Chicken Caesar with anchovies, Parmesan & Caesar dressing salad in a warm white baguette

Melted cheddar, tomato & red onion in a warm baguette (v)

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

Battered cod & tartar sauce in a warm white baguette

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

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## *Side Orders*

Fat chips 4.50   Fries 4.50   Sweet potato fries 4.95   Buttered new potatoes 4.25  
Cole Slaw 3.75   Dauphinoise potato 4.95   Tender stem broccoli 4   Garlic bread 5  
Onion rings 4.25   Buttered corn on the cob 4   Spring greens 4   Portobello mushrooms 4.50  
Halloumi fries & sweet chilli sauce 7.95   Mini white & brown tin loaves & butter 3.50  
Warm rustic baguette, olive oil, balsamic vinegar & butter 7.95

## *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*