



Menu April 2025

Starters & Light Meals

Smoked Chalk Stream trout & smoked haddock fishcake, Hollandaise sauce 8.95
17.95 with fries as a main

Baked Portobello mushrooms stuffed with Roquefort blue cheese & streaky bacon 8.95

Hampshire watercress & Jersey Royal potato soup, mini tin loaf 8.25

The Real Cure Dorset charcuterie, pickles, tin loaf 9.95

Pink peppercorn & Purbeck cider salami, Dorset free range pork Coppa, Dorset wild venison salami with Sloe & Garlic white pepper & fennel salami, Dorset Chorizo picante

Somerset Rachel goats' cheese, beetroot, hazel nut & pear salad, honey truffle dressing (v) 8.95
As a main 17.95

Smoked Devon duck breast, black cherry & orange salad, yellow pepper & ginger dressing 8.95

Smoked mackerel & horseradish pâté, celeriac remoulade, baby tin loaf 8.95

Wye Valley Treacle smoked salmon, scrambled eggs, toasted sourdough 8.95

Prawn Waldorf salad; celery, apple, walnuts & grapes with Tiger prawns in a light mayonnaise 9.95
As a main 18.95

Fresh Fish Board

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

Please check the Fish Specials Board in-house for our latest dishes each day

Main Courses

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

Wholetail scampi, Hampshire watercress & pea shoot salad, French fries 17.95

6 hour cooked full rack of pork ribs, Jack Daniels BBQ sauce, Cole slaw, French fries 24.95

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

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 30.95 (gfa)

add Peppercorn or Blue cheese sauce 3.25

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, Bordelaise sauce 17.95

Slowly cooked pork belly, black pudding, Dauphinoise potato, greens, apple gravy 21.95

An American “Cobb” salad; Cos lettuce, chicken breast, avocado, bacon, tomato
hardboiled egg, blue cheese, vinaigrette dressing

Spring lamb, casseroled with mushrooms, carrots, leeks, celery & shallots in mint & redcurrant gravy,
spring greens & roast new potatoes 20.95

Pan seared calves' liver, streaky bacon, “Bubble & Squeak”, Bordelaise sauce 22.95

Pulled leg of lamb “Shepherd's” pie with mashed potatoes & grated cheese, spring greens 20.95

No Meat

Halloumi & Portobello mushroom “burger”, burger sauce, dill pickle, tomato, bun, fries 17.95 (v)

Gardiner's pie, Quorn mince, lentil & mushroom “cottage pie”, mashed potato, spring greens 18.95 (ve)

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only. All 12.95

Chicken Caesar with anchovies, Parmesan & Caesar dressing salad 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

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

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

Side Orders

Fat chips 4.50 Fries 4.50 Sweet potato fries 5 Garlic bread 5

Pan fried Tenderstem broccoli with Almonds 5 Buttered Spring Greens 4

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