



Menu May 2025 Updated

Starters

Crispy Thai pork belly, spicy green chilli & Thai Basil dressing 8.95 (gfa)

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

Portobello mushroom baked with blue cheese, & smoked streaky bacon, 8.95

Classic tiger prawn cocktail, baby gem, Marie Rose sauce, baby tin loaf 9.95 (gfa)

Italian risotto “Arancini” balls filled with Bocconcini Mozzarella with Green pesto, Basil oil 8.95 (v)

Wye Valley smoked salmon, scrambled eggs, toasted sourdough, watercress oil 9.95 (gfa)

Salads & Light Meals

All can be served as a starter 9.95 or main course 18.95

Warm Chicken breast, smoked streaky bacon & new potato, mixed salad, honey & mustard dressing (gfa)

Salad Nicoise with tinned tuna, green beans, olives, tomatoes, egg, Romaine lettuce, French dressing (gfa)

Caesar Salad; chicken, shaved Parmesan, Anchovies, sour dough croutons, Caesar dressing

Prawn Waldorf salad, celery, apple, walnuts & grapes with Tiger prawns in a light mayonnaise (gfa)

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 (gfa)

Vegetarian? Try Battered Halloumi 18.95 (gfa)

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 (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

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

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

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

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

28 day aged, hand cut 10oz Sirloin steak, Portobello mushroom, confit tomato, watercress, fat chips 29.95 (gfa)
add Peppercorn or Blue cheese sauce 2.95

Pan seared calves' liver, streaky bacon, "Bubble & Squeak", Bordelaise sauce 23.95 (gfa)

Hursley Butcher's Old English sausages, creamy mashed potato, spring greens, Bordelaise sauce 17.95

American Cobb salad, chicken, bacon, egg, tomato, blue cheese, avocado, Romaine lettuce 18.95 (gfa)

No Meat

Buddha bowl of roast beetroot, roast sweet potato, Couscous, pickled red cabbage, 5 bean & corn salad,
tender stem broccoli, grated carrot, red chicory, gem lettuce.

Served with a yellow pepper & ginger dressing 18.95 (v)

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

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only. All 12.95

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

Roast leg of pork, Branston pickle in a warm white baguette

28 day aged rare British sirloin of beef with horseradish in a warm white baguette

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

Tuna, spring onion & cheddar “melt” in a warm white baguette

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

Ploughman's Lunch

Served Tuesday – Saturday lunchtime only.

Ploughman's Lunch: Mature cheddar, Dorset Blue Vinney, Apple, Celery, Chutney, Pickled Onion, tin loaf 15.95

Add own honey roast ham or a slice of 28 day matured, cold roast rare sirloin 3

Side Orders

Fat chips 4.95 Fries 4.95 Sweet potato fries 5.95 Garlic bread 5.95

Add melted cheese to any of the above 2

Halloumi fries & sweet chilli sauce 7.95

Buttered Spring Greens 4

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