



Menu September 2025

Starters

Freshly made soup of the day, baguette croute 7,95

New England clam & potato chowder, rye bread 10.95 (gfa)

Chicken liver pâté with chive butter, Cumberland jelly, baguette rounds 8.95 (gfa)

Confit of English duck leg, sticky red cabbage, Rosti potato 10.95 (gfa)

Whole Camembert baked in the box with garlic & thyme, topped with onion marmalade,
baguette rounds 10.95 (gfa)

Roast aubergine stuffed with roasted Persian spiced vegetables, quinoa, green lentils
and wholegrain rice 8.95 (ve)(gf)

Warm German Bratwurst, potato salad, sauerkraut & sweet German mustard 8.95 (gfa)

Smoked mackerel pâté with parsley butter, lightly pickled cucumber, baguette rounds 8.95 (gfa)

Chestnut mushrooms in a garlic butter & Roquefort blue cheese & bacon 8.95 (gfa)

Swiss 4 cheese fondue, bread, cauliflower, mushrooms & potato for dipping (2 sharing) 14.95 (gfa)(v)

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

Vegetarian? try battered Halloumi 18.95 Vegan? try Battered banana blossom 18.95

Deep fried wholetail scampi, mixed salad, fries 17.95

Slowly roasted leg of lamb Shepherd's pie topped with mashed potatoes & grated cheese, spring greens 17.95 (gfa)

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

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

Trio of crispy tacos, beef chilli con carne, fajita chicken & BBQ pulled pork, Mexican rice,
shredded gem & grated cheese, salsa roja, guacamole 21.95

6 hour cooked full rack of pork ribs, Jack Daniels BBQ sauce, Cole slaw, fries 25.95 (gfa)

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

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

Hand cut thick gammon steak, fried egg, confit tomato, thick cut chips, pineapple chutney 19.95 (gfa)

Slowly cooked pork belly, black pudding, Dauphinoise potato, winter greens, apple gravy 22.95 (gfa)

Mignons of lamb, casseroled with mushrooms, carrots, leeks, celery & shallots in mint & redcurrant gravy
winter greens & roast baby potatoes 22.95 (gfa)

Pan seared calves' liver, streaky bacon, “Bubble & Squeak”, onion gravy 23.95 (gfa)

No Meat

Gardener's pie, Quorn mince, lentil & mushroom “Cottage pie” with mashed potato & spring greens 17.95 (gfa)(ve)

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

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only.

Melted Cheese, tomato & red onion 12.95

28 day aged British sirloin of beef & horseradish 14.95

Our “in house” slow cooked pulled pork with BBQ sauce 13.95

French brie, smoked streaky bacon, cranberry sauce 13.95

Tuna, spring onion & Cheddar “melt” 13.95

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

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 winter greens 4, Onion rings 4, Corn ribs 5.95

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