



Menu Spring 2026

To Begin

Warm pitta bread with hummus, olive tapenade, baba ghanoush & olive oil 8.95 (v)

New Forest asparagus & smashed avocado, garlic tartine, Basil oil, black pepper 9.95 (ve) (gf)

Chesil Smokery Hot smoked, sweet cured, mackerel & Jersey Royal potato salad, horseradish dressing 9.95 (gf)

Freshly made warm Hursley butcher's Scotch egg, Hog's Bottom fig & apple chutney 8.95

Farmhouse chicken & pork pâté, apricot & ginger chutney, toasted baguette 8.95 (gfa)

Egg Royale with Avon Valley smoked trout, poached egg, English muffin, Hollandaise 9.95

The Buffalo Farm, Kirkcaldy's black pudding, "Bubble & Squeak", fried egg 8.95

Chesil Smokery hot smoked sardine fillets, roast cherry vine tomatoes, garlic tartine, lemon oil 9.95

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

Pub Favourites

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

Deep fried whole tail scampi, garden peas, tartar sauce, fries 17.95

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

Made & cooked in our kitchen, full puff pastry chicken, gammon & leek pie,
roast new potatoes, mixed greens, gravy 19.95

Bread crumbed chicken Schnitzel, fried hen’s egg, confit tomato, fries 18.95

6 hour slow cooked full rack of pork ribs, BBQ sauce, fries 25.95 (gf)
add Cajun spiced corn ribs 4.95 (gf)

Hand cut sirloin steak, confit tomato, Portobello mushroom, chips 32.95 (gf)
add a Blue cheese, Bearnaise or peppercorn sauce 2.95, Onion rings 4

Halloumi & Portobello mushroom “burger”, burger sauce, dill pickle, tomato, bun, fries 18.95 (gfa) (v)

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

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

Comfort Food

Slowly cooked pork belly, black pudding, Dauphinoise potato, mixed greens apple gravy 22.95

Mignons of lamb, casserole with mushrooms, carrots, leeks, celery & shallots in mint & redcurrant gravy,
mixed greens, baby potatoes 22.95(gf)

Gardener’s pie, Quorn mince, lentil & mushroom “Cottage pie” with mashed potato
& mixed greens 17.95 (gf) (ve)

Slowly roasted pulled leg of lamb Shepherd’s pie topped with mashed potatoes
& grated cheese, mixed greens 19.95 (gf)

Spring Salads

Cobb Salad; chicken, avocado, bacon, tomato, blue cheese, hard boiled egg, cos lettuce, French dressing 19.95 (gf)

King prawn Waldorf salad, celery, walnuts, grapes, apple & large king prawns in a light mayonnaise 19.95 (gf)

Greek salad of whipped Feta, red onions, tomatoes, cucumber, olive oil & Balsamic vinegar dressing 17.95 (v)
add Souvlaki chicken thigh 22.95 (gf)

Buddha Bowl; watermelon, bean salad, sauerkraut, roast vegetable couscous, butternut squash,
stem broccoli, beetroot, Tahini dressing 18.95(gf) (ve)

French style salad Nicoise with tinned tuna, anchovies in oil, green beans, boiled egg, tomatoes,
potatoes, crisp lettuce & French dressing 19.95(gf)

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only.

Melted Cheese, tomato & red onion 12.95

28 day aged British sirloin of beef & horseradish 14.95

Warm chipolata & onion marmalade 12.95

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

Ploughman's Lunch

Ploughman's Lunch with Cheddar & Stilton, pickled onions, chutney, 1/2 baguette,
Apple & 1/2 Scotch egg 16.95

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

Cheesy garlic bread 7.95

Buttered spring greens 4 onion rings 4 Cajun Corn on the cob “ribs” 4.95

Halloumi fries & sweet chilli sauce 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