



Menu Spring 2026

Tapas

Choose one or two as a starter, or a selection as a main.

Seafood Paella 9 (gf)

Sardine filets on pan con ajo 8

Salt cod croquettes 8

Banderilla: olives wrapped with anchovies 8(gf)

Boquerones: white anchovies, sliced cornichon, parsley, olive oil 7 (gf)

Flour dusted baby squid 8

Prawns Pil Pil; King prawn with chilli, paprika & garlic 9 (gf)

Iberico ham croquettes 8

Albondigas; pork & beef meatballs in a rich tomato sauce 8

Cerdo Crujiente: crispy slices of pork belly with apple sauce 9 (gf)

Pollo al Ajillo; chicken thighs in a garlic & white wine reduction 9 (gf)

Chorizo in red wine & honey 8

Spanish meats; Chorizo, Lomo, Salichon, Serrano ham 9 (gf)

Tapas continued

Gordal Olives 5 (ve)(gf)

Salted Spanish almonds 5 (ve)gf)

Pan con Tomate; chopped fresh tomato & pan con ajo 7 (ve)

Padron Peppers; pan fried in virgin olive oil, Maldon salt 7 (ve)(gf)

Spanish Omelette, Potato, egg & onion pan fried 7 (ve)(gf)

Pisto; Aubergines, red onions, courgettes & tomato simmered in olive oil 8 (ve)(gf)

Gazpacho: Chilled tomato, garlic & raw vegetable soup for two 7 (ve)(gf)

Patatas bravas; triple fried potato cubes with a spicy sauce 7 (ve)(gf)

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

Spring Main Courses

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 Ratte 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 10oz 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

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

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

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

Spring Salads

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

Souvlaki Greek salad; Souvlaki Chicken skewer served with a traditional Greek salad, tomatoes, cucumber, red onion, olives, feta cheese. Balsamic dressing 19.95 (gf)

Chicken Caesar: Warm breast of chicken, croutons, crispy lettuce, Parmesan shavings, anchovies, Caesar dressing 18.95

Buddha Bowl; Pickled red cabbage, chickpeas, grated carrot, beetroot, radishes, roast vegetable couscous, sweet potato, stem broccoli, Tahini dressing 18.95(gf) (ve)

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

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only.

Melted Cheese, tomato & red onion 12.95

Salt & Pepper chicken strips, 1000 island dressing 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

Dauphinoise potato 4.95 Jersey Royal Potatoes (when available) 6

New Forest Asparagus (when available) 4.95

Beer Battered onion rings 4 Cajun Corn on the cob “ribs” 4.95

Braised sweet red cabbage 4.95 French beans, garlic & almonds 4.95

Halloumi fries & sweet chilli sauce 7.95

Warm white rustic baguette, balsamic vinegar, extra virgin olive oil & butter 8.95

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