



Menu Summer July 2026

Small Plates

Danish style “Roll Mop” herrings, chopped beetroot 8(gf)

Salt & Pepper squid, Sriracha mayonnaise 8

Seafood Paella 9 (gf)

Clams with sherry & Serrano ham 9

Fried whitebait, tartare sauce 8

King prawns Pil Pil, with garlic, chilli & Hot sweet Paprika 9 (gf)

Smoked Mackerel & horseradish pâté, oatmeal biscuits 8

Bruschetta; fresh chopped tomato, basil on garlic bread 7 (ve)

Italian buffalo Burrata, sun kissed tomatoes, extra virgin olive oil 8

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

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

Cajun spiced Corn ribs, pan fried in butter 7 (gf)(v)

Ratatouille; Aubergines, red onions, courgettes & tomato in olive oil 8 (ve)

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

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

Buttermilk chicken drizzled with hot honey, Ranch dip 9(gf)

Chorizo in red wine & honey 8

“Scotch Egg”, Salsa Roja 8

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

Greek lamb Kofta & mint raita 9

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

Summer Large Plates

Battered fillet of North Atlantic hake, thick cut chips, mushy peas 19.25(gfa)

Deep fried wholetail scampi, garden peas, tartar sauce, fries 18.95

“Toad in the hole”, Hursley butchers pork sausages, Yorkshire pudding, mashed potato,
mixed greens, onion gravy 18.95

Made & cooked in our kitchen, full puff pastry pie, roast new potatoes, mixed greens, gravy 19.95
(ask at the bar for today’s pie)

Breadcrumbs chicken Schnitzel, fried egg, confit tomato, fries 18.95

6 hour slow cooked full rack of pork ribs, BBQ sauce, fries 25.95 (gf)

100z 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
with fries 18.95(gfa) (v)

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

Hand cut, thick gammon steak, fried egg and confit tomato
with thick cut chips & fresh pineapple 19.95(gf)

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

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

Gardener’s pie, Quorn mince, lentil, vegetable, & mushroom “Cottage pie”
with mashed potato & mixed greens 18.95 (gf) (ve)

Summer Salads

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

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

Tabbouleh salad, red & white quinoa, Puy lentils, courgette, yellow peppers, cherry tomatoes, radishes, cucumber, olives, mint, lemon & olive oil dressing 18.95 (gf) (ve)

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only.

28 day aged British sirloin of beef & horseradish 15.95

Warm chipolata & onion marmalade 13.95

French brie, smoked streaky bacon, cranberry sauce 13.95

Tuna, spring onion & Cheddar “melt” 13.95

All served on locally-baked finest warm rustic white 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 18.95

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

Beer Battered onion rings 4

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, (gf); gluten free, (gfa); gluten free available