



Autumn Menu - September 2026

Small Plates

Argentinian bubble-battered large red shrimp with a yellow pepper & ginger dressing 9

Salt & Pepper squid, Sriracha mayonnaise 8.50

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 Pâté & oatmeal biscuits 9

Bruschetta; fresh chopped tomato, basil on garlic bread 7.50 (ve)

Italian buffalo Burrata, sun kissed tomatoes, extra virgin olive oil 8 (gf)(v)

Spanish Omelette, Potato, spinach, egg & onion 7.50 (ve)(gf)

Baby Camembert baked in the box with thyme & garlic 9.50 (v)

Blackened Sweet Corn “ribs” with Cajun butter 8 (gf)v)

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

Patatas bravas; triple fried potato cubes with a spicy sauce 7.50 (ve)(gf)

Albondigas; pork & beef meatballs in a rich tomato sauce 8.50 (gf)

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

Chorizo in red wine & honey 9

Crispy pork belly with green chilli & Thai Basil dressing 9 (gf)

BBQ Chicken wings, spring onion 9

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

Greek lamb Kofta & Tzatziki 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

Autumn Large Plates

Battered fillet of North Atlantic hake, thick cut chips, mushy peas 19.95(gfa)

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

Bombay Fish pie; smoked haddock, salmon, cod & king prawns in a mild & creamy curry sauce, topped with
mashed potato, served with mango chutney & naan bread 22.95 (gf)

Breadcrumbs chicken Schnitzel, fried egg, confit tomato, fries 19.95

Kyrio piato; A Greek main course of souvlaki chicken, lamb kofta, sweet potato wedges,
with a side of Greek salad & Tzatziki 21.95

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 19.95 (gfa)

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

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

100oz sirloin steak, confit tomato, Portobello mushroom, chips 33.95 (gf)
add a blue cheese or peppercorn sauce 2.95, Onion rings 4

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

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

“Mole in the Hole”, Hursley butcher’s proper English pork faggots, Yorkshire pudding, mashed potato,
winter greens & onion gravy 18.95

Pan fried Lamb’s liver & bacon in a rich onion gravy,” Bubble & Squeak”, 19.95

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)

Lamb mignons casserole with mushrooms, carrots, leeks, celery & shallots
in mint & redcurrant gravy, winter greens, new potatoes 23.95(gf)

Slowly roasted pulled leg of lamb Shepherd’s pie topped with mashed potatoes & grated cheese,
winter greens 21.95

“Mac’n’Cheese”; made with Parmesan, Pecorino & cheddar cheese served
with garlic bread & side salad 18.95 (v) add Jalapenos? 3

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

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only.

28 day aged British sirloin of beef & horseradish 15.95

Toasted New York Reuben; Salt beef, sauerkraut, Swiss cheese, Russian dressing 15.95

Battered hake “fish fingers”, Tartar sauce 14.95

New Orleans Po’Boy, deep fried coated shrimp, tomato, thousand Island dressing 14.95

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

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 5.95

Halloumi fries & sweet chilli sauce 9.95

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