



To Start

Marinated Olives - Bread, Balsamic & Olive Oil (V) 6.50

Homemade Creamed Parsnip Soup - Baguette & Butter (*V) 6.95

Paprika Dusted Squid - Sweet Chilli Sauce & Spring Onions (GF) 7.95

Whole Baked Rosemary Camembert (Serves 2) - Onion Chutney & Rustic Baguette (V,*GF) 14.50

Main Event

Roast Leg of Lamb, Mint Sauce, Gravy (*GF) 19.50

Roast Loin of Pork, Crackling, Homemade Apple Sauce, Gravy (*GF) 19

Veggie Sausage Roast, Veggie Gravy (*VG) 16

All served with

Roast Potatoes & Parsnips, Cauliflower Cheese,
Seasonal Vegetables, Yorkshire Pudding

Beer Battered Cod

Minted Crushed Peas, Tartar Sauce, Chunky Chips (GF) 16.50

Bangers & Mash

Seasonal Vegetables, Gravy 16

Plant Burger

Mature Cheddar, Baby Gem, Brioche Bun, Chunky Chips (*GF.*VG) 15.50

Sweet Potato, Chickpea & Spinach Curry

Rice Pilaf, Mango Chutney, Naan (*GF) (*VG) 16.50

Hampshire Faggots

Root Veg Mash, Seasonal Veg, Gravy, Crispy Shallots 16.00

Kids Meals

Pork Sausages - Mash, Mixed Veg & Gravy 7

Veggie Sausages - Mash, Mixed Veg & Veggie Gravy (V.*VG) 7

Kids Roast - All Trimmings 8.50

To Finish

Sticky Toffee Pudding, Clotted Cream Ice Cream 8

Chocolate Brownie, Salted Caramel Ice Cream (VG) 8

Homemade Apple Crumble - Custard 8

Selection Of Purbeck Ice Creams (GF) £2.50 per Scoop

Kids Ice Cream Tubs (GF) 3

Not all ingredients are listed on the menu, so please always inform the waitress or waiter of any allergies or intolerances.
(V)Vegetarian. (VG)Vegan. (*VG)Vegan Option. (GF)Gluten Free. (*GF)Gluten Free Option
A discretionary service charge of 10% will be added to your bill.

