



Snacks: Pint of Crisps £1, Honey Roasted Nuts £2, Mixed Olives £2, Crackling with Apple Sauce £1.50

Starters

Soup of the Day – Warm Bread and Butter	£5
Chicken Liver Parfait – Plum Chutney and Toasted Sourdough	£6
Beetroot and Gin Cured Salmon – Buttermilk Blinis, Rocket and Dill Cream Cheese	£8
Cheddar and Black Sheep Rarebit – Sourdough Toast, Piccalilli and Salad	£6
Tempura King Prawns – Bay Tree Sweet Chilli Sauce and Rocket	£8
Bay Tree Black Pudding – Poached Egg, Devilled Sauce, Pancetta and Watercress	£8
Deep Fried Wedge of Brie – Cranberry Relish and Rocket	£6

Mains

Pan Fried Fillet of Hake – Champ Potato, Creamed Mussel Sauce and Kale	£17
Old Winchester and Mushroom Arancini – Mushroom, Spinach and Jerusalem Artichoke Fricassee and a Gremolata Dressing	£15
Roast Duck Breast – Potato and Duck Leg Rosti, Braised Red Cabbage, Honey Roast Parsnips and Red Wine Jus	£18
Braised Lamb Shoulder – Spiced Squash Puree, Onion Bhajis, Bombay Potatoes, Spinach and Raita	£19
Fillet of Beef – Dauphinoise Potato, Beef Rib Nugget, Wilted Spinach, Roasted Carrot and a Red Wine Jus	£25
Lightly Battered Haddock - Triple Cooked Chips, Mushy Peas & Tartare Sauce	£9 / 13
Rib of Beef Burger - Pancetta, Salad, Cheddar or Blue Cheese, Fries & Onion Rings	£10 / 12

Side Orders: Beer Battered Onion Rings £3, Triple Cooked Chips £3, Fries £3, Peas, Greens & Bacon £3, Peppercorn/Red Wine Sauce £2.50, Braised Red Cabbage £3, Honey Roasted Parsnips £3

Desserts

Golden Syrup Sponge - Vanilla Ice Cream & Sticky Toffee Sauce	£6
Lemon Posset – Raspberry Sorbet and Meringue	£6
Chocolate Fondant – Satsuma Sorbet and Candied Orange (Please Allow 15 mins)	£7
Baileys Crème Brulee – Served with a Chocolate Chip Cookie	£6
A Selection of Homemade Ice Creams - Served with Sweet Treats	£6
Home Made Petit 4s – The Perfect Accompaniment for Tea & Coffee	£3.50
Seasonal Cheeses – Manchego with Quince & Port Fed Stilton with Honey & Walnuts	£8