



### Bar snacks

Breaded whitebait, bloody Mary ketchup £4.5      Panko calamari rings, saffron mayo £5  
Garlic flat bread with an aubergine dip £4.5      Baked fig & parma ham bites £4.5  
Mixed pitted olives £3.5      Chipolatas, honey & mustard glaze £4.5  
Sticky BBQ chicken wings £4.5

### Sharing Platters

*Served with toasted bread*

**Seafood platter** including chilli king prawns, potted crab & smoked salmon £24

Ambrose Sausage Company, **charcuterie board**, chorizo, lonza air dried pork, Hampshire salami with hummus, Salamanca olives and pickle £18  
Rouzaire **camembert**, fig chutney & toasted bloomer £13.5

### Starters

Seasonal soup with toasted bread £6

Pressed partridge terrine, pear chutney & remoulade £7.50

Rosary ash goat's cheese, beetroot, pine nuts, mini peppers & truffle honey £8

Lymington crab with pickled cucumber on toast £8

Boville blue cheese souffle, chicory marmalade & toasted pecans £8

Hot & cold smoked salmon with panko hens egg, pepper, carrot and shallot pickle, parsley mayonnaise £7.5

### Mains

Butternut squash salad, ricotta, figs & pecan £14.50

The Peat Spade battered fillet of hake, handcut chips, pea puree & tartare sauce £13.5

Dry aged beef burger, wild mushrooms, truffle mayonnaise, fries & mixed salad £14.5  
**Add bacon £1.50 Add blue cheese £1.50 Add cheddar £1**

Portobello mushroom & grilled halloumi burger with smoked chilli jam & sweet potato fries £14

Ribeye steak, handcut chips, vine roasted tomatoes, wild mushrooms, thyme & garlic butter £24

Fillet steak, handcut chips, vine roasted tomatoes, wild mushrooms, thyme & garlic butter £28

Confit duck leg, Dauphinoise, cabbage, pancetta, celeriac puree, blackberries with port sauce £18

Cod loin & chorizo, pink fir potatoes, samphire, spinach with a red pepper sauce £18

Braised Ox cheek, pom puree, kale, artichoke, truffle £23.5

### Sides £3.50

Seasonal vegetables \* Bread selection \* Side salad \* Fries \* Handcut chips \* Truffle Fries £4.5

Key Allergens that our Menu contains are:

Eggs, Milk, Shellfish, Molluscs, Fish, Peanuts, Sesame, Soya, Sulphur dioxide, Nuts, Glutens, Celery, Mustard, Lupin

**Please be aware any bookings 8 people or more will automatically have a 10% service charge on the final bill**