



### Bar snacks

Fig & Parma Ham Bites £4.5   Breaded Whitebait, bloody Mary ketchup £4.50  
Mixed pitted Olives £3.5   Chipolatas, Honey & Mustard Glaze £4.5   Panko Calamari Rings, saffron mayo £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

Pork & Chicken Terrine, Pear, apple and Ginger Chutney £8

Pressed Rosary goat's cheese & red peppers, in a pickled walnut terrine, fig chutney & beetroot £8

Crab Cake, Lime Crème Fraiche, Avocado, Cray Fish Cocktail £8

Beauville blue cheese Soufflé, chicory marmalade & toasted pecans £8

Hot & cold smoked Salmon with hens egg, pickled apple and fennel & ricotta £7.5

Pressed smoked sea salt pork, caramelized apple, pickles, black pudding bon bon £7.50

Seared pan fried Scallops with Ox cheek croquets served with a tarragon & chive beurre blanc £12.50

### Mains

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**

Halloumi Salad served with Fig, Beetroot, Pecans and Avocado, Honey Mustard dressing £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

Pan-fried Cod, baby carrots, celery, pomme puree, shrimps, shallots & capers £20

Chargrilled Venison Haunch, Pink Fir, Butternut Squash Puree, Celeriac and Tender Stem Broccoli £18

Cumberland Sausage Ring, Mash Potato, Onion Gravy & Greens £13.5

### 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**