



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 handpicked white crab meat & 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
Bresaola with Celeriac remoulade, truffle mayo & salsa verde £7.5
Baby Mozzarella, heirloom tomatoes, basil & peppers £7.5
Herb coated Mackerel mouse, pickled cucumber, baby beetroots, horseradish crème fresh with toast £8
Beer Battered Scallops, Caper Mayonnaise and Lemon £8
Cucumber Gazpacho with Handpicked White Crab Meat en croute £8

Mains

Buddha Bowl of Roasted Peppers, Hummus, Couscous, Avocado, Smoked Almonds & Sautéed New Potatoes £14.5
Add Halloumi £1.5 Add Chicken £2.00
The Peat Spade battered fillet of Hake, Handcut Chips, Pea Puree & Tartare Sauce £14.5
Dry aged Beef Burger, Gem Lettuce, Tomato, Barbeque Sauce, Fries & Mixed Salad £14.5
Add bacon £1.50 Add blue cheese £1.50 Add cheddar £1
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
Seared Trout, chalk stream beets, Fennell, Risotto & Herb Butter Sauce £18
Roast rack of English lamb, Dauphinoise potatoes, Mediterranean vegetables & lamb sauce £23

Sides £3.50

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