

SAMPLE  
MENU



## STARTERS

Coated whitebait served with tartare sauce £6.95

Moules mariniere served with fresh bread £9.95

Baked camembert with toasted bread and plum chutney £13.95

Soup of the day with bread (v) £6.95

Crispy BBQ chicken wings, spring onions and chilli Salsa £8.95

Falafel bites salad, cucumber and mint yoghurt, pickled slaw £8.95

## MAIN COURSE

*All roasts served with roasted potatoes, roasted parsnips, roasted carrots, kale, cauliflower cheese and a Yorkshire pudding with red wine jus.*

Sirloin of roast beef £21.95

Slow cooked belly of pork with crackling £19.95

Rosemary salted leg of lamb £19.95

Roasted garlic & thyme chicken supreme with stuffing £18.95

Vegetarian parcel with red wine jus (v) £18.95

Beer battered cod, triple cooked chunky chips, mushy peas, tartare sauce, lemon £17.95

Crispy chicken burger, Medium spiced katsu curry sauce, tomato, lettuce, seasoned fries, pickled slaw £16.95

Three Lions burger, 2x 4oz beef burgers, whisky & thyme cured streaky bacon, homemade relish, tomato, gherkin, lettuce, seasoned fries, pickled slaw £18.95

## DESSERTS

Homemade Sticky Toffee Pudding, Toffee Sauce and Salted Caramel Ice Cream £7.95

Homemade Brownie with Vanilla Ice Cream £7.95

Vanilla Crème Brulee with Amaretti Biscuit (gf) £7.95

Apple Crumble with Custard £7.95

Selection of New Forest Ice Creams and Sorbets (gf)

1 Scoop - £2, 2 Scoops - £4, 3 Scoops - £5

Ice Creams: Vanilla Bean, Chocolate, Strawberry, Biscoff, Mocha, Mint Choc Chip, Salted Caramel, Vegan Vanilla  
Sorbets: Mango, Raspberry

(v) = Vegetarian, (vg) = Vegan, (vgo) = Vegan Option (gf) = Gluten Free, (gfo) = Gluten Free Option