



## WHILE YOU DECIDE

Mixed marinated olives (v) - **£3.00** • Artisan breads with oils (v) - **£3.95** • Houmous & pitta (v) - **£3.50**  
Pork belly bites & apple sauce - **£3.00** • Sweet peppers stuffed with cheese (v) - **£3.00**  
Tasting selection of the above - **£9.95**

## STARTERS

Homemade soup of the day with rustic bread - **£5.50**  
Rabbit, pork & apricot croquette, fennel & garlic velouté & pea shoots - **£6.95**  
Mulled wine poached pear, Barkham Blue cheese panna cotta & pickled walnuts (v) - **£6.75**  
Sautéed king prawns & chorizo in a garlic, sweet chilli & coriander cream - **£7.95**  
Goat's cheese mousse, pickled & puréed beetroot, with apple & rocket (v) - **£6.95**  
Quorn Scotch egg, spiced tomato salsa & baby watercress salad (v) - **£6.50**

## BOARDS & SALADS

Baked Camembert with garlic & rosemary, dressed leaves, artisan breads & red onion relish (v) - **£9.95**  
Shredded duck, cucumber, spring onion & noodle warm salad with honey, ginger, soy & sesame dressing - **£11.95**  
Antipasto cured meat selection with olives, stuffed peppers, mozzarella, olive oil & balsamic - **£13.95**  
Butcher's board with pork pie, chicken liver pâté, honey roast ham, Scotch quails egg, chutney, piccalilli & rustic bread - **£12.95**

## MAIN COURSES

Mead glazed pork belly with Scotch quails egg, sautéed chorizo & baby water cress - **£13.95**  
Fish of the day in a Wadworth beer batter, hand-cut chips, mushy peas & tartare sauce - **£12.95**  
Roasted red pepper, sun-blushed tomato & mozzarella tart, mint & herb new potatoes, tomato, red onion & parsley salad (v) - **£10.95**  
Pan-roasted fillet of sea trout with buttered baby vegetables & caper hollandaise - **£13.95**  
Wild boar, apple & sage sausages on a sweet potato mash with seasonal greens & port & redcurrant gravy - **£11.95**  
Quorn sausages are available for the above dish (v) - **£9.95**  
Ballotine of chicken with a cider mustard sauce, fondant potato & Chantenay carrots - **£13.95**  
Smoked haddock, spring onion & herb fish cakes, French fries, watercress & tartare sauce - **£10.95**  
Sautéed wild mushroom & tarragon risotto, shaved Parmesan & truffle oil (v) - **£10.95**  
Homemade hand-raised steak, porcini mushroom & peppercorn pie with buttered mash & seasonal greens - **£13.95**  
Confit of rabbit pappardelle pasta, Barkham Blue cheese & pine nuts - **£13.95**  
British beef burger in a toasted pretzel bun with gherkin, rocket, tomato, Cheddar cheese, French fries & garlic aioli - **£11.95**

## SMALL PLATES

*A wide selection of dishes are available for children & those with a smaller appetite, please ask for more details - all at £6.95 each...*

Fish of the day in a crispy batter, hand-cut chips, mushy peas & tartare sauce  
Wild boar, apple & sage sausages on a sweet potato mash with seasonal greens & gravy  
Roasted red pepper, sun-blushed tomato & mozzarella tart, mint & herb new potatoes, tomato, red onion & parsley salad (v)  
Wild mushroom & tarragon risotto, shaved Parmesan & truffle oil (v)  
Smoked haddock, spring onion & herb fish cake, French fries, watercress & tartare sauce

## SIDE ORDERS

*All at £3.50 each...*

Hand-cut chips • Sun-blushed tomato, rocket & Parmesan salad • Onion rings  
Mixed salad • Mint & herb new potatoes • French fries & aioli

## CIABATTA

*All served with dressed leaves...*

Home-cooked ham & tomato - **£6.95** • Old Winchester Cheddar & chutney (v) - **£6.95**  
Chicken & bacon club with Dijonnaise - **£7.95** • Egg mayonnaise & watercress (v) - **£6.95**  
Smoked salmon, cream cheese & watercress - **£7.95**

*Add French fries or a cup of homemade soup with your ciabatta for £1.50*

## PUDDINGS

*All at £5.95 each...*

Blackberry & apple crumble with custard  
Passion fruit & lime cheesecake with mango sorbet  
Clotted cream rice pudding served with spiced plum compote  
Vanilla panna cotta with winter berries & mulled apple sorbet  
Hot chocolate fondant with salted caramel ice cream  
A tasting plate of puddings - **£12.95**  
Selection of ice creams or sorbets - **£1.75** per scoop

## CHEESES

Selection of British cheese with assorted biscuits, apple, grapes, celery & chutney  
*Old Winchester Cheddar • Barkham Blue • Burwood Bole • Fosse Way Fleece*  
*Smoked Applewood • Driftwood Goat's Cheese*  
One cheese - **£4.95** • two cheeses - **£6.25** • three cheeses - **£7.50** • four cheeses - **£8.75**

## HOT DRINKS

Latte - **£2.75** • Flat white - **£2.75** • Cappuccino - **£2.75**  
Espresso - **£1.95** • Double espresso - **£2.50** • Americano - **£2.25**  
Decaf - **£2.25** • Hot chocolate - **£2.95** • Pot of tea - **£2.50** • Fruit teas - **£2.25**