

Spring Menu 2025

Starters

Homemade Soup of the day (G,Su,M,Ce) £6.95

Served with Warm Focaccia

Ham Hock Croquettes, Spring Crispy Salted, Granny Smith Apple Puree (Su,Mu,E,G,Ce) £7.95

Hay Hot Smoked Salmon, Dill Pancetta, Pea Puree(F,M) £8.50

Spring Vegetable Salad, Crispy Ricotta (M,S,U) £2.95

(Beetroot, Broad Beans, Chantilly Carrots)

Mains

Free Range Slow Cooked Pork Belly, Parsley Mashed Potato, Hispi, Smoked Lardons with Red Wine Jus (Ce,Su,M,Mu) £19.95

Hampshire Trout, Romesco Sauce, Tender stem Broccoli Dill Infused (F,N,Su,M) £18.95

Lamb Rump, Green Pea Cassoulet, Charred Potato, Minted Red Wine Jus (Ce,Su,S) £21.95

Steak Bavette, 10Chunky Chips, Diane Sauce, Confit Tomato (G,SU,M,S) £19.95

Pappardelle Pasta coated with a light Creamy Red Pesto Sauce and Parmesan Shavings(G,Su,N,M,E)

Steak & Kidney Pudding served with Buttered Mashed Potato, Seasonal Vegetables & Gravy (M,Su,G) £18.95

Savoury Lamb Pudding, Buttered Mash, Seasonal Vegetables & Gravy (M,Su,G) £18.95

Sides

Skinny Fries "£4.00 (G,S) Seasonal Vegetables £4.00 Focaccia with Olives £4.00 (G,S)

Roasted New Potatoes £4.00

Please note that some of the ingredients may be genetically modified. Please ask for details

Desserts

Passion Fruit Parfait, Mango Sauce & Granola (M, E,G) -£8.95

Chocolate Brownie with Vanilla Ice-Cream (M,E,G) -£8.95

Pudding Club Dessert with Custard or Cream (Please ask for allergens) -£8.95

Ice Cream (M) or Sorbet -£6.00

Fine Cheese trio, Celery, Grapes, Chutney, Biscuits (G,M,SU) -£8.95

G – Cereals that may contain Gluten, M – Milk, L - Lupin, SU – Sulphites, MO – Molluscs, MU – Mustard
C – Celery, CR – Crustaceans, F - Fish, E – Egg, S – Soya, N – Nuts, P – Peanuts, SE – Sesame Seeds