

WHILE YOU WAIT

Mixed marinated olives - v £4.50

Rustic bread with selection of flavoured butters - £4.50

Halloumi chips with sweet chilli and rocket - v £5.25

STARTERS & SHARERS

Panko squid rings with harissa mayonnaise and dressed leaves - £7.50

Thai style crab cakes with sweet chilli and crispy fried greens - £7.50

Chicken liver pâté with real ale chutney and crostini - £7.50

Chicken satay with dressed leaves and peanut dipping sauce - £7.95

Portobello mushroom filled with spinach, ricotta and garlic crumb - v £7.25

Homemade soup of the day with rustic bread - v £5.75

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v £12.50

Add home-cooked ham for £2.00

MAINS

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and fries - £11.50 *Add Cheddar, Brie or bacon for £1.00 each*

Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas, lemon and tartare sauce - £12.95 / £8.50

10oz Dry aged rump steak with mushroom, grilled tomato, chips and dressed leaves - £19.95

Add peppercorn sauce, Stilton sauce or garlic butter for £2.00

Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips - £11.50 / £7.95

Shortcrust pastry pie of the day with chips and buttered seasonal greens - £13.50

10oz Gammon steak with free-range fried egg, pineapple salsa served with chips, slow roasted tomato, mushrooms and watercress - £13.50

Tomato and Mediterranean vegetable risotto with shaved Old Winchester cheese - v £10.50 / £7.25

Caprese salad of heritage tomatoes, mozzarella and rocket with balsamic dressing - v £10.95

Parmesan crusted chicken on a warm salad of potato, spinach, garden peas and garlic butter - £13.95

Mushroom and beetroot burger with lettuce, tomato, red onion and gherkin on a ciabatta bun, mayo and fries - vg £12.75

Thai style crab cakes with sweet chilli and crispy fried greens - £13.95 / £7.50

SIDES

Beer battered onion rings - v £3.50

Chips - v £3.25

House salad - v £3.25

Fries - v £3.25

Seasonal vegetables - v £3.25

Rustic garlic bread - v £3.75

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



PUDDINGS

All at £6.25 each

Chocolate brownie with chocolate sauce and vanilla ice-cream - v

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Eton Mess - English strawberries with ice-cream, meringues and Chantilly cream - v

Chocolate and coconut tart with vanilla ice-cream - vg

Baked vanilla cheesecake with berry compote - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - £8.75

SANDWICHES

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry - £7.50

Fish goujons with lettuce and tartare sauce - £7.50

Grilled halloumi with spinach, roasted peppers and chilli jam - v £7.95

Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50

Home-cooked ham and mature Cheddar with tomato and watercress - £7.95

HOT DRINKS

Americano £2.75

Cappuccino £3.00

Latte £3.00

Espresso £2.50

Double espresso £3.00

Flat white £3.00

Hot chocolate £3.25

Pot of tea £2.75

Speciality tea £2.90

Mocha £3.25

Freshly made daily specials are always available just ask us for more details

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.