



Food Menu

The majority of our menu is available gluten free, please speak to your server for more details

Starters

Courgette fritters , chimichurri dip (vg)	£7.25
Mixed olive tapenade , rustic bread (vg)	£8.75
Soup of the day , crusty ciabatta (vg)	£6.95
Twice baked cheese & chive souffle , creamy leek & bacon sauce (va)	£11.25
Wild mushroom arancini , truffle mayonnaise (voa)	£8.95
Oak smoked chalkstream trout rilette , pickled mirepoix, rye cracker & trout roe	£9.95
Chalcroft farm chicken wings tossed in your choice of garlic butter, chimichurri or BBQ sauce	£8.50

Sharers

Hot honey and Rosemary baked Camembert , homemade onion jam, crudites & baked ciabatta (v)	£16.50
Cheesy nachos , tortilla chips, cheddar cheese sauce topped with picco de gallo, guacamole & sour cream (v)	£15.50
<i>*Add 5 Bean chilli £4.50</i>	

Mains

Chalcroft farm beef burger , brioche bun, double smash patty, Monterey jack, smoked streaky bacon, Chefs burger sauce, baby gem lettuce, thin cut rosemary fries	£17.95
Line caught haddock , GF 6X ale batter, chunky chips, minted crushed peas & tartare sauce	£18.95
Vegetarian 5 bean chilli , white & wild rice, tortilla chips & sour cream (vga)	£15.50
Whole lemon sole , lemon & parsley turned potatoes, green beans & shrimp butter	£23.95

Roasts

28 day dry aged topside of Hampshire beef , duck fat roast potatoes, braised red cabbage, roasted carrots, swede & carrot puree, savoy cabbage, Yorkshire pudding & rich red wine gravy	£19.95 / £14.95
Free-range chicken supreme & confit thigh , sage & onion stuffing, duck fat roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy	£18.95
Roasted pork loin , sage & onion stuffing, duck fat roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy	£18.95 / £13.95
Mixed roast , topside of Hampshire beef, free-range confit chicken leg, pork loin, duck fat roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy	£21.95
Brie, Mediterranean vegetable & walnut wellington , roast potatoes, vegetable medley, Yorkshire pudding & rich red wine gravy (vga)	£17.95

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

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) vegan option. All weights are approximated before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

Sides

Rosemary fries (vg)	£4.95
Buttered greens (v)	£5.75
Dressed garden salad (v)	£4.95

Puddings

Sticky toffee pudding , toffee sauce & Jude's honeycomb ice cream	£9.25
Apple & rhubarb crumble , crème anglaise	£9.50
Belgian chocolate truffle torte , Morello cherry compote & pistachio sauce	£9.50
Affogato , vanilla ice cream topped with an espresso & cinnamon spiced shortbread	£7.75
Chocolate fudge fondant , Jude's vanilla ice cream	£10.25
Lemon posset , raspberry coulis, raspberry foam & cinnamon spiced shortbread	£9.50
Duo of desserts sticky toffee pudding, toffee sauce, Jude's honeycomb ice cream & apple & rhubarb crumble	£12.95
Jude's ice creams (ask your server for today's flavours)	
1 scoop - £2.50 2 scoops - £5.00 3 scoops - £6.75	

OUR OPENING TIMES

Monday – Friday: 12pm – 3pm / 5.30pm – 10pm

Saturday: 12pm – 10pm

Sunday: 12pm – 6pm

Check out our daily specials available Monday – Saturday!

Head Chef - Guy Brown

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