



While you wait

- Padron peppers**, garlic and herbs (vg) - £5.95
Courgette fritters, sweet chilli sauce (v) - £6.75
Mixed marinated olives, rustic breads & dipping oil (vg) - £8.25

Starters

- Homemade soup**, rustic bread (vg) - £6.95
Wild game and prune terrine wrapped in pancetta with toasted rustic bread and red onion chutney - £9.75
Salmon & hake fishcake, poached free range hens egg, pea veloute, pickled radish & chervil - £9.95
Sharing honey and rosemary baked Camembert, rustic bread, crudités & roasted red onion jam (v) - £15.25

Mains

- Catch of the day** coated in a crispy Wadworth 6X beer batter with chips, mushy peas, lemon and tartare sauce - £15.95
Homemade steak & ale pie, seasonal vegetables, creamy horseradish mashed potato and gravy - £16.50
Romsey farm beef burger, Comte cheese, smoked streaky bacon, baby gem, tomato relish on a toasted brioche bun with salt rosemary thin cut fries - £15.50
Pan roasted free range chicken supreme, thyme roasted new potatoes, sauteed tenderstem broccoli, wild mushroom & prosecco beurre blanc £17.95
Pan seared chalkstream trout supreme, caper & dill crushed Koffmann new potatoes, garlic sauteed fine beans and white wine, lemon & shallot butter sauce - £20.50
Wild mushroom, white truffle & rocket risotto topped with crushed walnuts & parmesan - £16.75
British 10oz, 28-day dry-aged sirloin steak, hand cut chips, slow roasted tomatoes, sautéed mushrooms, onion rings and dressed rocket- £28.95

Today's special

- Game faggots** served with colcannon mash, red wine & blackberry sauce, crispy leeks and bacon crisp £15.50
Tile barn farm pancetta wrapped pork loin, sweet potato puree, roasted shallot, Bramley apple puree, Aspell & wholegrain mustard sauce - £18.95

Sides

- Cauliflower cheese (v) - £5.50 Fries (vg) - £4.75 Garlic bread (v) - £4.75 Seasonal vegetables (vg) - £4.75

Sweets £6.95 (unless stated)

- Duo of desserts**, sticky toffee pudding, passionfruit & vanilla crème brûlée - £10.95
Passionfruit & vanilla crème brûlée, shortbread
Dark & white chocolate brioche bread & butter pudding, crème anglaise - £8.50
Apple and cinnamon crumble, crème anglaise
Affogato, vanilla ice-cream topped with an espresso and cinnamon spiced shortbread
Sticky toffee pudding, toffee sauce and vanilla ice-cream

Jude's ice creams (ask your server for today's flavours)

- 1 scoop - £2.50 2 scoop - £4.50 3 scoop - £5.95

Sandwiches (Monday to Saturday lunch only)

- (All sandwiches served on a freshly baked ciabatta, salad garnish)
Hand battered fish goujons with gem lettuce and tartare sauce - £9.95
Owtons streaky bacon, brie & cranberry sauce - £9.95
Grilled halloumi, rocket, roasted peppers and chilli jam (v) - £8.50

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. 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. GLUTEN FREE - WE ARE HAPPY TO PREPARE MANY OF OUR DISHES GLUTEN FREE. PLEASE INFORM US WHEN ORDERING.

(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.