



While you wait

- Padron peppers, garlic and herbs (vg) - £6.95**
Courgette fritters, sweet chilli sauce (v) - £6.95
Mixed marinated olives, rustic breads & dipping oil (vg) - £8.25

Starters

- Homemade soup, rustic bread (vg) - £6.95**
Game terrine wrapped in pancetta with toasted brioche and red onion chutney - £10.25
Twice baked gruyere cheese souffle, smoked bacon & creamy leek sauce - 10.95
Pan-fried mackerel, sugar snap peas, roasted beetroot salad, pickled beetroot soft boiled egg - £10.95
Sharing honey and rosemary baked Camembert, rustic bread, crudités & roasted red onion jam - £16.50

Mains

- Catch of the day coated in a crispy Wadworth 6X beer batter with chips, mushy peas, lemon, tartare sauce & curry sauce - £16.95**
Hampshire beef burger, mature Cheddar cheese, smoked streaky bacon, tomato relish, baby gem, on a toasted brioche bun with salt rosemary thin cut fries - £16.95
Wild mushroom, white truffle & rocket risotto topped with crushed walnuts & parmesan - £16.95
Homemade steak & ale pie, seasonal vegetables, creamy chive mashed potato and gravy - £17.25
Honey and wholegrain mustard roasted ham, slow roasted tomatoes, sauteed Coffman potatoes, dressed rocket and a brace of hen's egg - £16.95

Today's special

- Pan fried sea bass fillet, roasted mediterranean vegetable & rocket salad, dill infused beurre noisette - £21.95**
Greek salad, roasted vegetable quinoa, feta cheese, watercress, cucumber, olives & red onion - £16.95 - add chicken for an extra £3.00

Sides

- Garlic buttered new potatoes (v) - £4.75 Fries (vg) - £4.75 Garlic bread (v) - £4.75 Seasonal vegetables (vg) - £4.75**

Sweets

- Sticky toffee pudding, toffee sauce and vanilla ice-cream - £8.50**
Duo of desserts, sticky toffee pudding, toffee sauce and vanilla ice-cream, fruits of the forest crème brûlée - £12.95
Fruits of the forest crème brûlée, shortbread - £8.25
Lemon tartlet with Italian meringue and forest fruit coulis - £9.25
Affogato, vanilla ice-cream topped with an espresso and cinnamon spiced shortbread - £6.95

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

- 1 scoop - £2.50 2 scoop - £5.00 3 scoop - £6.75**

Sandwiches (Monday to Saturday lunch only)

(All sandwiches served on a freshly baked bread, salad garnish & thin fries)

- Hand battered fish goujons with gem lettuce and tartare sauce - £11.95**
Pulled salt beef brisket in house bbq sauce, wholegrain mustard mayonnaise, dill pickles & mature cheddar - £12.50

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.