



SMALL & MIGHTY (UNDER 12)

SELECTION OF BAR PLATES

Homemade focaccia & Oils 6 (VE) add Olives 2 | Marinated Greek Olives 6 | Croquette of the day 10.5 | Crispy Squid, aioli 9.9
Padron peppers, spiced salt (VE) 6 | Korean fried cauliflower (VE) 7 | Chicken Satay skewers, satay sauce 9.5

STARTERS

Garlic Bread (V) (VE*) 3 | Houmous & veg sticks (VE) 3

MAINS

Lentil Bolognese, Aubergine, Mushroom, Spinach & Linguine (VE) 9.5

The following all come with either, beans, peas or a small salad

Tomato Linguine pasta & garlic flatbread 8 (V)

Cornish Orchard battered Fish & Chips 8.5

Sausage & mashed potato 8.5

Hampshire beef Cheeseburger & Chips 8.5

ROAST DINNER

(only available on a Sunday)

Corn fed chicken 9.5 | Roast Beef 11 | Pork Belly 10.5 | Veggie Wellington 8.5 (VE*)

All roasts are served with roast potatoes, seasonal veg, Yorkshire pudding & gravy

DESSERTS

Sticky toffee pudding, salted toffee sauce, vanilla ice cream (V) 3.2

Fruit Salad, lemon sorbet (VE) 3

Classic Lemon tart, Chantilly cream 3.5

Chocolate Delice, salted toffee popcorn, vanilla ice cream (V) 3.5

Ice cream – Two scoops 3.2 (V) *Vanilla, chocolate or strawberry*

V - Vegetarian VE - Vegan VE* - Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different





YOUNG ADULTS (12-18)

SMALL PLATES

Soup of the day V VE* 8.5

Venison & Black pudding Scotch egg 10

Prawn Cocktail, classic Marie rose sauce 13

Heirloom tomato, grilled peach, burrata, homemade focaccia (VE*) 10

Seared yellow fin tuna, crispy rice cake, avocado, pickled ginger and radish salad 13

Duck parfait, red onion marmalade, chicory & brioche 11.5

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9

Thai beef & crisp vegetable salad, toasted cashews, aromatic chili & lime dressing 12

Classic Baked Camembert, garlic & rosemary, focaccia (to share) V 18

Seafood Platter – Smoked trout pate, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 34.5

LARGE PLATES

Cod Kiev, miso garlic butter, new potatoes, pak choy & lemon beurre blanc 24

Linguine of Dorset clams, garlic & parsley, heirloom tomatoes & pangrattato 25

Bacon-wrapped chicken ballotine with new potatoes, spring vegetables & a herb truffle cream 23

Puy Lentil Bolognaise, Aubergine, Shiitake Mushroom, Spinach, Vegan "Parmesan" & Linguini Pasta (VE) 18.5

Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.8

Thai beef & crisp vegetable salad, toasted cashews, aromatic chili & lime dressing 19

Sweet potato pakora burger, harissa mayo, mango chutney, fries (VE) 19.5

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.9 *add bacon* +2

Ginger, soy & sesame crusted Pork fillet, king oyster mushroom & Asian style greens 23

8oz Ribeye steak, Hasselback potato, heirloom tomato side salad, whipped peppercorn & tarragon butter 37
Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

BREAKFAST (AVAILABLE TO 11AM)

French Toast (V) 11.5

Full English Breakfast 13.5

Full Veggie Breakfast (V) 13.5

Smoked salmon & scrambled eggs on malted bloomer 13.5

Smashed avocado, poached eggs and tomatoes on a malted bloomer (V) 12.8

Lincolnshire Sausage or Owtons own streaky bacon sandwich with brown sauce or ketchup 9

Eggs on toasted malted bloomer (V) 7.2