

Menu

Garlic & Rosemary olives 4.5

The Real Bread and Food Co Sourdough V
Served with roast chicken butter or herb vegan butter 3.50pp

Sharing for two

Rosemary & garlic studded camembert, real ale chutney, cornichons, toasted
sourdough NGCO 18

Antipasti, cured meat, quail scotch egg, toasted sourdough, real ale chutney
15/22

Starters

Spiced butternut squash soup, coconut milk, toasted seeds V NGCO 9.5
Add sourdough and butter 2.5

Duck liver and Cognac parfait, pear & saffron chutney, crispy chicken skin
crumb, toasted brioche 16

Crispy beef salad, Asian slaw, chilli, sesame seeds, coriander NGC 13/22

Cured anchovies, pickled fennel, apple & radish salad, tomato & herb consommé
NGC 14

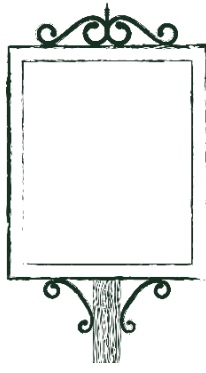
Alresford watercress & chicory salad, Barkham blue cheese, honey roasted
walnuts, granny smith apple, pickled walnut dressing V NGC 11

Mains

Beer battered fish & triple cooked chips served with crushed minted peas and
tartare sauce NGC 19

Pie of the day, mashed potato, seasonal veg, gravy NGC 21

Chicken Schnitzel, wild garlic butter, charred purple sprouting broccoli,
mixed leaf salad, pickled shallots NGC 21



Pan roasted cod loin, straw potato, mussels, crispy pancetta, savoy cabbage,
warmed tartare, keta NGC 26

35-day aged Sirloin, skin on fries, peppercorn sauce, Alresford watercress NGC

8oz 38

10oz 44

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin,
skin on fries 18

(add bacon 2) (swap beef for vegan patty - VE)

New forest asparagus spears, hummus, dukkah, feta, poached hen's egg, roasted
cherry tomatoes, courgette, lemon & herb dressing V NGC 11/20

Sides

Skin on fries V NGC 6

Triple cooked chips V NGC 6

Truffle & Old Winchester fries V NGC 7.5

Seasonal greens NGC 7

Mixed leaf salad NGC 5

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION NGC - NON-GLUTEN CONTAINING
If you have any allergies or dietary requirements, please let one of our team
know.