



## SMALL DISHES & SALADS

### Deep Fried Breaded Brie (v gf)

With Cranberry Sauce

£6.00

### Hampshire Mushrooms On Toast (v)

Fresh Herbs & a Creamy White Wine Sauce

£6.50

### Calamari

Garlic mayo

£6.50

### Thai Fish Cakes (gf)

Served on a bed of Leaves with Sweet Chilli Sauce

£6.50

### Crispy Prawn Tempura

With Chilli Dipping Sauce & Fresh Lime

£6.00

### Hursley Butchers Lamb Koftas

Tzatziki & Flatbread

£7.00

### Creole Steak Salad (gf)

Baby Leaves, Red Onion, Cherry Tomatoes, Pepper and Cucumber in a Creamy dressing

£14.00

### Candy Beetroot Salad (vg gf)

Mixed Leaves, Roasted Butternut Squash, Toasted Pine Nuts, Grain Mustard Vinaigrette

£12.50

Add Grilled Chicken (gf)

£3.50

Add Grilled Halloumi (v gf)

£3.00

## BURGERS

All our burgers are served in a toasted brioche bun with lettuce & tomato and served with fries and coleslaw

### Homemade Hamburger

£13.00

### Moving Mountain Burger (v vgo)

£13.00

### Buttermilk Chicken Burger

£14.00

Add Cheese £1 | Add Bacon £1.50

## SIDES

### Chips

£3.00

### Side Salad

£3.00

### Garlic Bread

£3.50

### Cheesy Garlic Bread

£4.50

### Sweet Potato Fries

£4.00

### Seasonal Vegetables

£2.50

## MAIN COURSE

### Homemade Pie Of The Day

Creamy Mash, Seasonal Vegetables & Gravy

£15.00

### Homemade Battered Cod

Served with Chips, Garden Peas and Homemade Tartare sauce

£15.00

### King Prawn Linguine

Garlic & White Wine Tomato Sauce with a touch of Chilli

£14.00

### Home Cooked Ham Egg & Chips (gfo)

Double Eggs from Vale Farm served with Chips

£14.00

### Homemade Macaroni Cheese (v)

Served with Garlic Bread and Salad

£12.00

### Hursley Butchers Pork Sausages

Creamy Mash, Seasonal Vegetables & Gravy

£12.00

### Hunters Chicken (gfo)

Chicken, Bacon, BBQ Sauce & Cheese Served with Chips & Salad

£14.00

### Lasagne

Choose From Beef or Vegetable Served with a Side Salad

£13.00

### Breaded Wholetail Scampi

Served with Chips, Mushy Peas & Tartare Sauce

£13.00

### Hursley Butchers 8oz Sirloin Steak

Onion Rings, Grilled Tomato & Chips

£16.00

*Peppercorn or Stilton Sauce £1.50*

### Half Chargrilled Hampshire Chicken (gfo)

Served with Garlic Fries, Homemade Coleslaw and Salad

£17.00

### Moules Mariniere (gfo)

Creamy garlic & white wine sauce served with fries

£16.00

### Homemade 3 Bean Chilli (vgo)

Served with Homemade Tortilla Chips and Sour Cream

£13.00



PIZZA MENU

Freshly Made Sourdough Pizzas

<b>Margherita (v)</b> Homemade Tomato Sauce, Mozzarella and Basil	£10.00	<b>Rustica (v)</b> Spinach, Mushrooms, Goats' Cheese, Red Onion & Walnuts	£13.00
<b>Hawaiian</b> Hursley Butchers Ham and Cinnamon Grilled Pineapple	£12.00	<b>Tonno</b> Tuna, Capers, Black Olives topped with Red Onion & Rocket	£12.00
<b>BBQ Chicken</b> Homemade BBQ Pizza Sauce, Roasted Chicken, Peppers, Onion and Sweetcorn	£14.00	<b>Diavola</b> Nduja & Pepperoni with Chilli Honey	£15.00

LITTLE PEOPLE

(Under 7)

£5.00

Homemade Macaroni Cheese & Garlic Bread (v)

Hursley Butchers Pork Sausages and Mashed Potato

Chicken Nuggets, Chips & Peas

Home Cooked Ham Egg & Chips (gfo)

LARGER APPETITES

(Under 12)

£8.00

BBQ Chicken Quesadilla with Sour Cream

Homemade Cheese or Ham Pizza

Battered Cod, Chips and Peas

3 Bean Chilli with Rice & Tortilla Chips (gf)

DESSERTS

£6.50

Homemade Cheesecake of the Day

Served with Ice Cream or Cream

Homemade Triple Chocolate Brownie (gfo)

Chocolate Sauce & Vanilla Ice Cream

Homemade Sticky Toffee Pudding (gfo)

With Vanilla Custard

Homemade Crème Brûlée of the Day

Classic set Custard with a Caramelised Sugar Crust

Banoffee Pie

Biscuit Base, Banana, Cream and Toffee

NEW FOREST ICE CREAMS & SORBETS OF THE DAY

1 SCOOP £2.50 | 2 SCOOPS £4.00 | 3 SCOOPS £5.00

Vanilla

Chocolate

Strawberry

Mint Choc Chip

Toffee Crunch

Pistachio

Fig & Honey

Rum & Raisin

Gin & Grapefruit Sorbet

Mango Sorbet

v - Vegetarian | vg - Vegan | gf - Gluten Free | gfo - Gluten Free Option | vgo - Vegan Option

See special board for a selection of freshly prepared desserts

If you require information regarding the presence of allergens in any of our food or drinks, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.