



SET

2 courses 23 / 3 courses 27

Monday - Saturday 12.00 - 5.00

Sunday 12.00 - 4.00

Parsley and potato soup, confit garlic oil *gf, ve*

Ham hock terrine, onion chutney, sourdough

Smoked salmon, lemon crème fraîche *gf*

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Pie of the day, seasonal greens, chips *gf*

Pan fried gnocchi, roasted artichokes, tender stem, parmesan, peas *v*

Seabream, new potatoes and samphire *gf*

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Iced white chocolate parfait, raspberry *gf, v*

Sticky toffee pudding

Selection of Purbeck ice creams

Please note, Berthholder discount is excluded from the set menu

NIBBLES

Chipotle mac & cheese bites, chipotle mayo, parmesan 5.5

Pork & apple sausage roll, English mustard 6

Beetroot hummus, pumpkin seeds, flatbread *df* 4

Hoxton sourdough 4.5

add dipping onion gravy +1.5

Trio - Chipotle mac & cheese bites, Pork & apple sausage roll, Beetroot hummus 14.5

PUB

Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips *gf* 22

"The Henry" burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese, 21

fries *gf*

FAVOURITES

Chicken kiev, mash potato, tenderstem broccoli 23

Selection of New Forest cured meats and British cheese's, pickles, chutney, 22

Hoxton sourdough *gf*

SIDES

BBQ greens *ve, gf, df* / Triple cooked chips *ve, gf, df* / House salad *ve, gf, df* 6

Rosemary skinny fries *ve, gf, df* / Buttered new potatoes *v, gf* 6

Truffle and parmesan fries *gf* 6.5

PUDDINGS

New Forest strawberries, elderflower granita	<i>gf, df, ve</i>	9.5
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	<i>gf, v</i>	9
Chocolate fondant, crème fraiche, griotine cherries		10
Iced white chocolate parfait, raspberry	<i>gf v</i>	9.5

ENGLISH CHEESE BOARD

Selection of 3 South coast cheeses, homemade fruit loaf, apple & brandy chutney	<i>gfa</i>	15
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Tunworth

Tunworth Cheese is a handcrafted, pasteurised Camembert-style masterpiece from the heart of Hampshire. This isn't just any cheese; it's Raymond Blanc's proclaimed "Best Camembert in the World," a testament to its unparalleled quality and flavour.

Pasteurised

Wookey Hole cave-matured cheddar

Matured deep within the ancient limestone caves of Wookey Hole, this award-winning cheddar is aged slowly in naturally cool conditions. The result is a rich, savoury cheese with a smooth yet crumbly texture, gentle tang and distinctive nutty depth - a true taste of Somerset tradition.

Pasteurised

Dorset Blue Vinny

Made slowly and properly, Dorset Blue Vinny begins with fresh milk from a single Friesian herd and takes up to 20 weeks to mature. Hand-tuned, carefully pierced and patiently ripened, it develops its distinctive blue veins and rich, savoury depth - well worth the wait.

Pasteurised

PUDDING WINE & PORT

		75ml	Bottle
Black Muscat, Elysium, Quady	<i>California, USA</i>	10	47
Sauternes, Château Suduiraut	<i>Bordeaux, France</i>	8	38
LBV Port, Barros	<i>Douro, Portugal</i>	8.5	60
10 Year Old Tawny Port, Barros	<i>Douro, Portugal</i>	9.75	70

TEA & COFFEE

Henry's Rutland Blend	4.25
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Americano / Double espresso / Flat white / Cappuccino

Latte / Hot chocolate / Macchiato / Mocha

The New Forest Tea Company	3.75
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Brockenhurst Breakfast / The Decaf One

The Earl Grey / The Green One / The Minty One

The Lemon & Ginger One

gf gluten free · *gfa* gluten free adaptable · *df* dairy free · *dfa* dairy free adaptable · *v* vegetarian · *ve* vegan · *vea* vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes A discretionary 13% service charge is added to all bills of £10 and over, 100% of which goes to the team. Please note we only accept card payments, we no longer take cash or cheques.