



## FIZZ

Prosecco Extra Dry, ( <i>Gocce di Favola, Veneto, Italy</i> )	7.5
Champagne Laurent Perrier, ( <i>La Cuvée Brut, Champagne, France</i> )	16

## COCKTAILS

Salted caramel martini	13
Vodka/ Gin Martini	13
New Forest Bramble	13
Old Fashioned	13
Negroni	13

## NIBBLES

Chipotle mac & cheese bites, chipotle mayo, parmesan	5.5
Whipped chicken liver parfait, crispy onions, Grissini sticks	6
Tempura olives v, gf	4
Trio - Chipotle mac & cheese bites, Whipped chicken liver parfait, Tempura olives	14.5
Campagnarde baguette v, dfa	4.5

## STARTERS

Potato & celeriac soup, hazelnuts, sourdough gfa, v ( <i>Picpoul de Pinet, France</i> )	8
Steak tartare, baguette gfa ( <i>Pinot Noir, Chile</i> )	13
Gruyère cheese soufflé v ( <i>Chardonnay, Chile</i> )	12
Roast pear, blue cheese, chicory, walnuts, honey gf, v ( <i>Sauternes, Chateau Suduiraut</i> )	10
Beetroot cured salmon, pickled beetroot, horseradish crème fraîche gf ( <i>Sauvignon Blanc, New Zealand</i> )	12

## ROASTS

Roast beef sirloin	27
Roast chicken	
Vegetarian roast	24
	22
<i>all served with roast potatoes, greens, root vegetable mash, baby parsnips, cauliflower cheese, pigs in blankets and a Yorkshire pudding gfa</i>	

## PUB

## FAVOURITES

Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips gf ( <i>Sauvignon Blanc, South Africa</i> )	20
Burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese gfa ( <i>Seawall IPA, Lymington</i> )	19
Blackmore Vale bangers, mash, onion & ale gravy ( <i>Montepulciano d'Abruzzo, Italy</i> )	18
Jerusalem artichoke risotto, beetroot, goats cheese, walnuts v, gf ( <i>Rioja Blanco, Spain</i> )	22

## 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	Pistachio tiramisu	v	9.5
	Sticky toffee pudding, salted caramel sauce, vanilla ice cream	gf, v	9
	Chocolate fondant, crème fraîche, griotine cherries	gfa	10
	Greek yoghurt panna cotta, poached quince	gfa	9

	Selection of 3 South Coast cheeses, crackers, apple & brandy chutney	gfa	15
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Tunworth Soft

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

## ENGLISH CHEESE BOARD

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-turned, 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> )	8	38
Sauternes, Château Suduiraut ( <i>Bordeaux, France</i> )	10	47
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

The Stamford Coffee Co

Double espresso, Macchiato	3.5
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Flat white, cappuccino, latte, Americano	4.25
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PMD loose-leaf teas	Tea pot 4.25
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Milly's House Blend, Planter's Breakfast, Planter's Decaf, Planter's Earl Grey, Planter's Green, Peppermint, Lemongrass and Ginger, Chamomile Flowers

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.