



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

MAINS

Braised lamb shoulder, parsnip puree, roasted onions, button mushrooms, black cabbage gf (<i>Rioja, Spain</i>)	27
Pan-fried sea bream, olive oil mash, confit leeks, salsa rosso gf (<i>Pinot Grigio, Italy</i>)	24
Jerusalem artichoke risotto, roasted beetroot, goats cheese, walnuts gf, v (<i>Rioja Blanco, Spain</i>)	19
Curried tempura cauliflower, saag aloo, cucumber & mint salad gf, v (<i>Prosecco, Italy</i>)	18
Ribeye steak, Caesar salad, chunky chips, garlic butter gfa (<i>Malbec, Argentina</i>)	35

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
Selection of New Forest cured meats and British cheese's, pickles, chutney, Campagnarde baguette gfa (<i>Pinot Noir, Chile</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

ENGLISH CHEESE BOARD

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

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

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

Flat white, cappuccino, latte, Americano 4.25

PMD loose-leaf teas Tea pot 4.25

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.