



SET

2 courses 23 / 3 courses 27

Monday - Saturday 12.00 - 5.00

Potato & celeriac soup, hazelnuts, Campagnarde baguette *gfa, v*

Rare roast beef, rocket & parmesan, balsamic onions *gf*

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Braised beef cheek, parsnip puree, roasted onions, button mushrooms, black cabbage *gf*

Jerusalem artichoke risotto, beetroot, goats cheese, walnuts *v, gf*

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Pistachio tiramisu

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *gf*

Please note, Berthholder discount is excluded from the set menu

NIBBLES	Chipotle mac & cheese bites, chipotle mayo, parmesan	5.5
	Whipped chicken liver parfait, crispy onions, Grissini sticks	6
	Tempura olives <i>v, gf</i>	4
	Trio - Chipotle mac & cheese bites, Whipped chicken liver parfait, Tempura olives	14.5
PUB	Campagnarde baguette <i>v, dfa</i>	4.5
	Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf</i>	20
FAVOURITES	Burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese <i>gfa</i>	19
	Blackmore Vale bangers, mash, onion & ale gravy	18
	Selection of New Forest cured meats and British cheese's, pickles, chutney, Campagnarde baguette <i>gfa</i>	22
SIDES	BBQ greens <i>ve, gf, df</i> / Triple cooked chips <i>ve, gf, df</i> / House salad <i>ve, gf, df</i>	6
	Rosemary skinny fries <i>ve, gf, df</i> / Buttered new potatoes <i>v, gf</i>	6
	Truffle and parmesan fries <i>gf</i>	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

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

ENGLISH CHEESE BOARD

PUDDING WINE & PORT

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

TEA & COFFEE

The Stamford Coffee Co

Double espresso, Macchiato

Flat white, cappuccino, latte, Americano

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 · vfa 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.