

FIZZ

Prosecco Extra Dry, <i>Zimor, Veneto, Italy</i>	7
Champagne Ayala, <i>Brut, Champagne, France</i>	16



SPRITZES

Aperol	13
Hugo	13
Limoncello	13

NIBBLES

Chipotle mac & cheese bites, chipotle mayo, parmesan	5.5
Pork & apple sausage roll, English mustard	6
Beetroot hummus, pumpkin seeds, flatbread <i>df</i>	4
Hoxton sourdough	4.5
<i>dipping onion gravy</i>	1.5
Trio - chipotle mac & cheese bites, pork & apple sausage roll, Beetroot hummus	14.5

STARTERS

Parsley and potato soup, confit garlic oil <i>gfa, ve</i>	8
Beef carpaccio, wild garlic pesto, rocket, parmesan <i>gf</i>	13
Gruyère cheese soufflé <i>v</i>	12
Isle of Wight tomatoes, burrata, salsa verde <i>gf v</i>	11
Cured salmon, lemon crème fraîche <i>gf</i>	12

MAINS

Roast rump of lamb, ficasee of peas, broad beans, mint, Jersey Royals <i>gf</i>	27
Seared fillet of sea bream, charred fennel, beans, potato, saffron clam sauce <i>gf</i>	24
Pea, spinach, charred asparagus risotto, pickled radish <i>gf, v</i>	19
Asparagus, tomato, caramelised red onion tart, sauce vierge <i>v</i>	18
Ribeye steak, chimichuri, chunky chips, cherry tomatoes <i>gf</i>	35

PUB FAVOURITES

Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf</i>	22
"The Henry" burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese, fries <i>gfa</i>	21
Chicken kiev, mash potato, tenderstem broccoli	20
Selection of New Forest cured meats and British cheese's, pickles, chutney, Hoxton sourdough <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

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, clotted cream, griotine cherries		10
Iced white chocolate parfait, raspberry	<i>gf, v</i>	9.5

ENGLISH CHEESE BOARD

15

Selection of 3 South coast cheeses, homemade fruit loaf, apple & brandy chutney *gfa*

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-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>	10	47
Sauternes, Château Suduiraut	<i>(Bordeaux, France)</i>	8	38
Taylors LBV	<i>(Douro, Portugal)</i>	6.5	62
Royal Tokaji 5 Puttonyos	<i>(Hungary)</i>	18	54

TEA & COFFEE

Master Builders Henry's Rutland Blend

Americano / Double espresso / Flat white / Cappuccino Latte	4.25
Hot chocolate / Macchiato / Mocha	

The New Forest Tea Company

Brockenhurst Breakfast / Brockenhurst Breakfast decaf / Earl Grey / The Green One	3.75
The Minty One / Chamomile / Lemon and Ginger	

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.