



Spring Lunch & Dinner Menu

To Start

Chefs Soup of the day

served with crusty bread £ 7.00

Filo Pastry King Prawns

served with sweet chilli dip £ 9.50

Ham Hock Terrine

Served with piccalilli sauce, crostini £ 9.00

Fresh Local Mussels

Served with crusty bread £9.50

The Main Event

Ringwood Beer Battered Fish & Chips

tartar sauce & mushy peas £17.00

Isle of Wight Beef Burger

cheddar cheese served with Fries and Coleslaw £ 18.00

Roasted Hampshire Ham

2 New Forest egg & chips £ 16.00

Seafood linguini

with Chilli Lemon and Garlic £ 20.00

Fresh Local Mussels

Served with crusty bread & fries £19.50

Breast of Corn Fed Grilled Chicken Salad

served on a bed of mixed leaves, avocado, tomatoes, spring onion, dressed with balsamic vinegar £ 18.00

Please let us know if you have an allergy or intolerance to any food.

Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

We have a comprehensive list of all of the foods available throughout which highlights the 14 key allergens if present.

This guidance document is readily available from any member of our team upon request.



Spring Lunch Menu 12-3pm

All Day Breakfast Menu Available from 10-3pm

Baguettes

Chicken & Avocado £ 8.00

Cheese and Onion Chutney £ 7.00

Ham and Tomato £ 7.00

Prawn and Mary Rose £ 9.00

All served with a side salad

Add Bowl of Fries for £3.00

Jacket Potatoes

Cheddar Cheese £ 7.00

Beef Chillli £ 8.00

Baked Beans £ 7.00

Prawn and Mary Rose £ 9.00

Extras

Bowl of Chunky Chips or Fries £3.00

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