



Menu January 2025 ^{V2}

Starters & Light Meals

Chef's soup of the day, Ciabatta fingers 7.95 (gfa)

Smoked Haddock kedgeree with hard boiled quail's eggs, peas & curried rice 8.95 (gfa)

Smoked mackerel pâté with sauerkraut, beetroot, fennel & apple, Ciabatta fingers 8.95 (gfa)

Duck parfait, Chardonnay & Vermouth Jelly, lightly pickled red onion, ciabatta fingers 8.95 (gfa)

Portobello mushrooms with Roquefort blue cheese & bacon 8.95 (gfa)

Pan fried wood pigeon breasts, Crème de Cassis sauce, black cherries, parsnip crisps 8.95 (gfa)

A classic prawn & crayfish cocktail in a "Bloody Mary" sauce, ciabatta fingers 9.95 (gfa)

Chinese style shredded duck in Hoi Sin sauce, spring onions & cucumber, Won Ton pastry 9.95

Fresh Fish Board

Freshly bought every day. When it's gone, it's gone!

Fillets of Sea Bass, wilted spinach & sauté potatoes, parsley butter 21.95 (gfa)

Grilled whole Brixham plaice, tender stem broccoli, roast baby potatoes, parley butter 19.95 (gfa)

Majorcan style whole sea bream with olives, garlic, peppers, potato, herbs "en papillote" 21.95 (gfa)

Roast loin of cod served with a crab, clam & potato chowder, tender stem broccoli 19.95 (gfa)

Smoked haddock, wilted spinach & sauté potatoes, poached egg, Hollandaise sauce 19.95 (gfa)

Winter Comfort Food

Pan seared calves' liver, streaky bacon, "Bubble & Squeak", onion gravy 20.95 (gfa)

Slowly cooked leg of lamb "Shepherd's" pie with mashed potatoes & grated cheese, spring greens 17.95 (gfa)

"Toad in the hole", Hursley butchers pork sausages, Yorkshire pudding, mashed potato, spring greens, onion gravy 17.95

Mignons of lamb casseroled with shallots, baby mushrooms, mint & redcurrant gravy, roast baby potatoes, spring greens 19.95 (gfa)

Slowly cooked pork belly, black pudding, Dauphinoise potato, spring greens, apple gravy 19.95 (gfa)

Pub Classics

Our own honey roast ham, two fried hen eggs, thick cut chips 18.95 (gfa)

Battered North Atlantic fillet of cod & chips, mushy peas 18.95 (gfa)

Deep fried wholetail scampi, garden peas, fries 16.95

6 hour cooked full rack of pork ribs, BBQ sauce, Cole slaw & fries 24.95 (gfa)

Roast chicken supreme, wild mushroom sauce, Dauphinoise potato, spring greens 18.95 (gfa)

Shortcrust full pastry steak & ale pie, roast baby potatoes, spring greens 18.95

28 day aged, 10oz Sirloin steak, Portobello mushroom, confit tomato, fat chips 28.95 (gfa)
add Peppercorn or Blue cheese sauce 2.95

Double beef burger, toasted bun, cheese, bacon, dill pickle, lettuce,
burger sauce, tomato, fries 17.95 (gfa)

No Meat

Thai vegetable burger, black onion seed, cumin & red lentil crumb, sweet chilli sauce, cucumber, spring onion, lettuce, tomato, bun, fries 17.95 (ve)

Mac'n'Cheese topped with plum tomatoes, garlic bread 16.95 (v)
add smoked bacon or Jalapenos £1.50 each

Gardiner's pie, Quorn mince, lentil & mushroom "cottage pie"
with mashed potato & "grated cheese", spring greens 17.95 (ve)(gfa)

Lunchtime Baguettes

Served Tuesday – Saturday lunchtime only

All 12.95

Chicken Caesar with anchovies, Parmesan & Caesar dressing salad in a warm white baguette

Melted cheddar, tomato & red onion in a warm baguette (v)

Po'Boy: Wholetail Scampi, Lettuce, Tomato, Thousand Island dressing in a warm white baguette

Hursley butcher's Pork chipolata sausages, onion marmalade, in a warm white baguette

French brie, smoked streaky bacon, cranberry sauce in a warm white baguette

Mac'n'cheese bites, baby gem, baby tomato & shaved Parmesan in a warm white baguette (v)

Nashville Southern fried chicken, pickles, salad & spicy mayonnaise in a warm white baguette

All served on locally-baked finest Rustic Baguettes, Gluten-free bread is available

Side Orders

Fat chips 4.50 Fries 4.50 Sweet potato fries 4.95 Buttered new potatoes 4,25
Cole Slaw 3.75 Dauphinoise potato 4.95 Tender stem broccoli 4 Garlic bread 5
Onion rings 4.25 Buttered corn on the cob 4 Spring greens 4 Portobello mushrooms 4.50
Mashed potato 4 Halloumi fries & sweet chilli sauce 7.95
abcWarm rustic baguette, olive oil, balsamic vinegar & butter 7.95

Please Note

This menu is correct at the time of writing, however our food changes almost daily as we take advantage of the seasonal produce available to us. Because of this, our menus change regularly. If you are ordering meals in advance, please email us for the very latest menu.

Allergies & Food Intolerance

*All our food is prepared in a kitchen where nuts, cereals & other allergens are present. If you have a **food allergy or intolerance** please let us know at the time of ordering. Full allergen information for food & drink is available upon request.*

Fish may contain bones. We have only one fryer with common fryer oil & one grill. Weights are precooked.

(v); vegetarian, (ve); vegan, (gfa); gluten free available