

FIZZ



COCKTAILS

Prosecco Extra Dry, <i>Gocce di Favola, Veneto, Italy</i>	7
Champagne Laurent Perrier, <i>La Cuvée Brut, Champagne, France</i>	16

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
Buttermilk chicken thighs, spiced sesame ketchup	6
Beetroot hummus, flatbread <i>df</i>	4
Hoxton sourdough	4.5
<i>add dipping onion gravy</i>	+1.5
Trio - chipotle mac & cheese bites, Buttermilk chicken thighs, Beetroot hummus	14.5

STARTERS

Cauliflower soup, Wookey Hole croute <i>gf, v</i>	<i>(Picpoul de Pinet, France)</i>	8
Confit duck terrine, orange compote, sourdough <i>gf</i>	<i>(Pinot Noir, Chile)</i>	13
Gruyère cheese soufflé <i>v</i>	<i>(Chardonnay, Chile)</i>	12
Roast pear, blue cheese, chicory, walnuts, honey <i>gf, v</i>	<i>(Sauternes, Chateau Suduiraut)</i>	10
Cured salmon, lemon crème fraîche <i>gf</i>	<i>(Sauvignon Blanc, New Zealand)</i>	12

MAINS

Braised lamb shoulder, New Forest asparagus, potato terrine, carrot puree <i>gf</i>	<i>(Rioja, Spain)</i>	27
Pan-fried sea bream, olive oil mash, confit leeks, salsa rosso <i>gf</i>	<i>(Pinot Grigio, Italy)</i>	24
Jerusalem artichoke risotto, roasted beetroot, goats cheese, walnuts <i>gf, v</i>	<i>(Rioja Blanco, Spain)</i>	19
Curried tempura cauliflower, saag aloo, cucumber & mint salad <i>gf, v</i>	<i>(Prosecco, Italy)</i>	18
Ribeye steak, chimichuni, chunky chips, cherry tomatoes <i>gf</i>	<i>(Malbec, Argentina)</i>	35

PUB FAVOURITES

Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf</i>	<i>(Sauvignon Blanc, South Africa)</i>	20
“The Henry” burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese, fries <i>gf</i>	<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, Hoxton sourdough <i>gf</i>	<i>(Pinot Noir, Chile)</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, <i>v</i>	9.5
Sticky toffee pudding, salted caramel sauce, vanilla ice cream <i>gf, v</i>	9
Chocolate fondant, clotted cream, griotine cherries	10
Greek yoghurt panna cotta, forced Yorkshire rhubarb <i>gfa</i>	9

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-tuned, 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
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

Birchall teas

3.5

Great Rift breakfast blend / Great Rift decaf / Virunga Earl Grey / Mao Feng green tea / Peppermint / Chamomile / Lemongrass & ginger / Red bush

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.