

MASTER BUILDER'S HOUSE

FIZZ

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

BUCKLER'S HARD

Salted caramel martini	13
Vodka/ Gin Martini	13
New Forest Bramble	13
Old Fashioned	13
Negroni	13

COCKTAILS

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>gfa, v</i>	8
Prawn cocktail, Marie Rose, gem lettuce <i>gfa</i>	12
Gruyère cheese soufflé <i>v</i>	12
Ham hock terrine, onion chutney, sourdough <i>gf</i>	12
Rosary goat's cheese, herb salad, walnuts <i>gf, v</i>	10

ROASTS

Roast leg of Cornish lamb	27
Roast sirloin of beef	27
Roast Cotswold white chicken	24
Vegetarian roast	22

all served with roast potatoes, greens, root vegetable mash, baby parsnips, cauliflower cheese, pigs in blankets and a Yorkshire pudding gfa

PUB FAVOURITES

Beer battered fish & chips, mushy peas, curried mayonnaise, tartar sauce, chips <i>gf</i>	20
"The Henry" burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese, fries <i>gfa</i>	19
Blackmore Vale bangers, mash, onion & ale gravy	18
Jerusalem artichoke risotto, beetroot, goats cheese, walnuts <i>v, gf</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
New Forest berry Eton mess, chantilly cream	gf	9
Chocolate brownie sundae, vanilla ice-cream, chocolate sauce	gfa	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.