



FIZZ

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

COCKTAILS

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

NIBBLES & STARTERS

Chipotle mac & cheese bites, chipotle mayo, parmesan	5.5
Buttermilk chicken thighs, spiced sesame ketchup	6
Beetroot hummus, flatbread <i>gf</i>	4
Trio - Chipotle mac & cheese bites, Buttermilk chicken thighs, Beetroot hummus	14.5
Hoxton sourdough	4.5
Hoxton sourdough, onion gravy	6
Potato & celeriac soup, hazelnuts, sourdough <i>gfa, v</i>	8
Steak tartare, baguette <i>gfa</i>	13
Gruyère cheese soufflé <i>v</i>	12
Roast pear, blue cheese, chicory, walnuts, honey <i>gf, v</i>	10
Beetroot cured salmon, pickled beetroot, horseradish crème fraîche <i>gf</i>	12

ROAST SPECIAL

Roast beef sirloin 24

*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
Chocolate fondant, crème fraîche, griotine cherries		10
Greek yoghurt panna cotta, poached quince	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-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
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
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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.