

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 & STARTERS

Chipotle mac & cheese bites, chipotle mayo, parmesan	7
Whipped chicken liver parfait, crispy onions, grissini sticks	7
Tempura olives v, gf	5
Trio - chipotle mac & cheese bites, whipped chicken liver parfait, tempura olives	15
Campagnarde baguette v, dfa	4.5
Potato & celeriac soup, hazelnuts, sourdough gfa, v	(<i>Picpoul de Pinet, France</i>) 9
Steak tartare, baguette gfa	(<i>Pinot Noir, Chile</i>) 14
Gruyère cheese soufflé v	(<i>Chardonnay, Chile</i>) 13
Roast pear, blue cheese, chicory, walnuts, honey gf, v	(<i>Sauternes, Chateau Suduiraut</i>) 11
Beetroot cured salmon, pickled beetroot, horseradish crème fraiche gf	(<i>Sauvignon Blanc, New Zealand</i>) 13

ROASTS

Roast beef sirloin	27
Roast chicken	25
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 gf	<i>Sauvignon Blanc, South Africa</i>	21
"The Henry" burger, burger sauce, crispy onions, gherkins, tomato relish, American cheese, fries gfa	<i>Seawall IPA, Lymington</i>	20
Blackmore Vale bangers, mash, onion & ale gravy	<i>Montepulciano d'Abruzzo, Italy</i>	19
Jerusalem artichoke risotto, beetroot, goats cheese, walnuts v, gf	<i>Rioja Blanco, Spain</i>	22

SIDES

BBQ greens ve, gf, df / Triple cooked chips ve, gf, df / House salad ve, gf, df	6
Rosemary skinny fries ve, gf, df / Buttered new potatoes v, gf	6
Truffle and parmesan fries gf	6.5

PUDDINGS

Pistachio tiramisu	v	10
Sticky toffee pudding, salted caramel sauce, vanilla ice cream	gf, v	10
Chocolate fondant, crème fraiche, griotine cherries	gfa	10
Greek yoghurt panna cotta, poached quince	gfa	10

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>	8	38
Sauternes, Château Suduiraut	<i>Bordeaux, France</i>	10	47
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.