

Starters

Local, oak smoked, pheasant breast 5.50

roast baby beetroot & dressed leaves

Red onion tart tatin 5.50

goats' cheese mousse & home made runner bean pickle

Seared Portland scallops 7.00

pea purée and black pudding

Gloucester Old Spot pork, apricot & hazelnut terrine 5.50

warm toast and apple & courgette chutney

Soup of the day 4.50

served with crusty bread

Chicken Caesar salad 5.50 [as a main 9.50]

anchovies, garlic croutons & parmesan shavings

Mains

Pan fried, line caught, grey mullet fillet 11.50

caper crushed Jersey Royals & sauté courgettes

Roast Barbary duck breast 12.50

kohlrabi purée, pan haggerty & port wine sauce

Grilled sea bass fillet 13.00

butter tossed samphire, grilled new potatoes & baked lemon dressing

Simon Harvell's 28 day matured sirloin steak 16.50

local field mushroom, balsamic cherry tomatoes and triple cooked chips

Best End hogget cutlets 13.50

lamb sweetbreads, chestnut & wild mushroom ragout, bobbi beans & chive mash

New Forest pea & green bean risotto 9.50

shaved parmesan & pea tops

Oven roasted free range chicken breast 12.00

creamy mash, wild asparagus & white wine sauce

New Forest strawberry meringue 5.00
elderflower & strawberry consommé and whipped vanilla cream

Dark chocolate brownie 5.00
chocolate sauce & honey mascarpone

Baked vanilla cheesecake 5.00
New Forest cherry compôte

Sticky toffee pudding 5.00
butterscotch sauce & vanilla bean ice cream

Barford Farm Ice creams & sorbets 4.50

Plate of local cheeses, with biscuits & grapes 7.00

Cornish Blue, Knowle Farm, Liskeard, Cornwall

A sweet, mild and creamy Friesian cows' milk cheese made using vegetable rennet. It is eaten relatively young, after maturing for between twelve and fourteen weeks.

Coastal cheddar, Ford Farm, Litton Cheney, Dorset

This is a cows' milk cheese which is aged for a minimum of fifteen weeks, developing a deliciously sweet flavour. The naturally formed calcium crystals [often mistaken for salt], which give the cheese a crunch, are a sign that it has reached optimum maturity.

Rosary Cheese, Landford, Wiltshire

This unpasteurised goats' milk cheese is hand moulded in baskets, moulding the cheese into its unusual, flattened sphere shape. Garlic and herbs are added and it is left to mature for at least three months. It has a moist, semi-hard texture, [fortunately] lacking the strong aroma often associated with such cheeses

Montgomery's Ogle Shield, Manor Farm, Somerset

Take Jersey Shield, a hard creamy cheese made from Jersey cows' milk, and wash it in a weak brine solution so that a mould and a hard rind cannot form and you have Ogle Shield. The cheese itself is still hard but has a sticky orange surface, a pungent aroma and a mellow flavour.

Nederburg Noble Late Harvested pudding wine - S. Africa 2.50

complex notes of ripe figs, peaches and papayas - 50ml glass

Smith Woodhouse port 2.20 50ml glass

Selection of freshly ground coffee

liqueur coffee 3.70

black coffee 1.90

macchiato 2.20

espresso 2.00

latté 2.20

cappuccino 2.20

moccachinno 2.30

caffè mocha 2.30

hot chocolate 2.50

double espresso 2.40

teas [choice of] 1.90