

Soup of the day 4.50
with crusty bread

Red onion tart tatin 5.50
goats' cheese mousse & home made runner bean pickle

Gloucester Old Spot pork, apricot & hazelnut terrine 5.50
warm toast and apple & courgette chutney

Whole large prawns 7.00
Marie Rose sauce, dressed leaves & crusty bread

Chicken Caesar salad 5.50 [as a main 9.50]
anchovies, garlic croutons & parmesan shavings

Dorset platter 7.00 [for two to share 12.00]
charcuterie, cheeses, Talbot pickle & chutney, salad leaves and crusty bread

Sandwiches – choose from a selection of fillings 5.00
on brown or white bread

Home cooked honey roasted ham 9.00
with Cashmoor hens' eggs & triple cooked chips

Beer battered fish and chips 10.00
triple cooked chips, mushy peas and homemade tartare sauce

Grilled Lyme Bay cod fillet 12.00
served with roasted cherry tomatoes, new potatoes & baked lemon dressing

New Forest green bean risotto 9.50
parmesan shavings & pea tops

Mr. Harvell's pork sausages 9.50
with creamy mash and onion gravy

Home made beef burger 9.50
triple cooked chips, relish & mixed leaves

Homemade fishcake 9.00
citrus mayo & mixed leaves

Talbot salad 9.00
*garlic croutons, goats' cheese, cherry tomatoes,
black olives, cashew nuts, roast garlic dressing & mixed leaves*

New Forest strawberry meringue 5.00
elderflower & strawberry consommé and Chantilly cream

Chocolate brownie 5.00
chocolate sauce & crème fraîche

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, from Dorset and neighbouring counties, 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

espresso 2.00

double espresso 2.40

latté 2.20

cappuccino 2.20

macchiato 2.20

moccachinno 2.30

caffè mocha 2.30

hot chocolate 2.50

teas [choice of] 1.90