

Nibbles

Mixed olives (pb) (v) 5.00

Harissa hummus served with focaccia (pb) (v) 7.50

Sharers

Hummus & spiced venison to share with pomegranate & grilled flatbreads 12.50

Tea & hop smoked haddock and Parmesan dip for 2 with ciabatta and pickled carrots 22.95

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 17.95

Nachos to share tortilla chips, melted cheese, fresh guacamole, fresh salsa, sour cream & jalapenos (v) 13.95

Add ons

Beef brisket chilli 4.00 • Plant-based chilli (pb) (v) 3.50

Wings

Buffalo wings with buffalo & truffled blue cheese sauce 8.50

1kg of buffalo wings with buffalo & truffled blue cheese sauce 21.50

Starters

Chalk Stream trout & n'duja fishcake with pickled vegetables and chive aioli 10.50

Potted chicken topped with crispy onions and served with salsa verde & sourdough 7.95

Lincolnshire Poacher & stout rarebit with sticky brisket, slow-poached egg, pickles and watercress 9.50

Emmental & Cheddar fritters served with truffled mayonnaise, rocket & pickled walnut salad (v) 7.95

Chestnut mushrooms on toast with spinach & truffle (pb) (v) 8.50

Soup of the day - please ask your server for today's choice and allergens bread & butter 6.95



Mains

Malai chicken handi served with basmati rice and fresh coriander & mint 17.50

Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon 18 50

Add on chip shop curry sauce (v) 2.50

Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips 17.50

Add on

Bacon jam 1.50 • Smashed avocado (pb) (v) 2.00 • Streaky bacon 2.50

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy

Mashed potato (v)

Triple-cooked chips (pb) (v)

Venison & juniper sausages with mash potato, buttered nero, cranberry & ale gravy, crispy enoki mushrooms 17.50

Hampshire beef lasagne with a mixed salad 18.95

Cornish monkfish scampi with triple-cooked chips, mushy peas & tartare sauce 24.00

Celeriac parpardelle with a ragout of gigante butter beans, artichoke hearts, spinach & truffle oil (pb) (v) 14.95

Fuller's award winning game faggots mash potato, buttered kale, red wine gravy 17.95

Greek salad - feta, cucumber, red onion, cherry tomatoes, Kalamata olives & blended oliva oil dressing (v) 13.95

Add on

Add on buffalo mozzarella (v) 3.00 • Add on chicken breast 4.00 • Grilled halloumi (v) (v) 3.00 •

Plant-based feta (pb) (v) 3.00 • Barrel aged feta cheese (v) 3.95

Spinach & potato bhaji burger topped with mint & coriander chutney, lettuce, tomato, red onion, served with triple-cooked chips (pb) (v) 16.95





Sides

Braised red cabbage (pb) (v) 4.95

Crushed potatoes with olives & dill (pb) (v) 4.95

Triple-cooked chips (pb) (v) 4.95

Creamed leeks topped with crispy onions, sage & chestnut (v) 5.00

Chilli broccoli & sea salt (pb) (v) 5.50

Puddings

Warm chocolate brownie with vanilla ice cream (v) 8.50

Sticky toffee pudding with salted caramel ice cream (v) 7.95

Chocolate & London Pride cake served with malt cream and macerated blackberries (v) 7.95

Mulled wine poached berries, Chantilly cream, meringue (pb) (v) 7.50

Raspberry trifle (v) 8.95

Warm treacle tart, clotted cream (v) 8.50

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50 •

Coconut (pb) (v) 2.50

Hot Drinks

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Hot chocolate (v)

Double Espresso (v)

Espresso (v)

Selection of Teas (pb) (v)

