



GLUTEN FREE SPRING MENU

STARTERS

Homemade soup of the day (v) gluten free bread	£4.95	Grilled tiger prawn Caesar salad shredded cos lettuce, Caesar dressing, parmesan shavings	S £7.25 M £13.50
Ham hock terrine balsamic onions, horseradish cream, toasted gluten free bread	£6.50	Grilled cod cheeks dressed rocket, sweet chilli sauce	S £6.95 M £13.50
Grilled goat's cheese (v) field mushroom, green pesto, rocket salad, rich tomato sauce and balsamic glaze	£5.95		

SHARING BOARDS

GREAT TO SHARE AS A LIGHT BITE OR AS A MAIN FOR ONE

Enjoy 30% off sharing boards every Thursday from 6pm as part of Sharers' Night

Whole baked camembert (v) studded with garlic and rosemary, honey drizzle, red onion marmalade and toasted gluten free bread sticks	£13.50	Vegetarian platter (v) grilled courgette, cherry tomato and halloumi skewers, houmous, marinated mixed olives, sweet chilli aioli dip, basil pesto and feta cheese, toasted gluten free bread sticks	£14.25
Best of British BBQ pulled pork, ham hock terrine, Hampshire roast beef, sweet chilli sauce, horseradish cream, gluten free bread	£18.95		

MAINS

Grilled fresh haddock garlic roasted new potatoes, garden peas, homemade tartare sauce	£12.75	Vegetarian falafel burger (v) chickpea burger topped with grilled halloumi, beef tomato, cos lettuce, sweet chilli aioli served in a seeded gluten free bun, roasted new potatoes	£11.50
Grilled marinated lamb steak roasted new potatoes, green beans, mint jus	£16.95	Grilled chicken cobb salad bacon lardons, avocado, lettuce, watercress, hard- boiled egg, cherry tomatoes, olives, blue cheese dressing	£13.95
Pan-fried fillet of sea trout samphire, spring onion and new potato cake, capers, tomato and roasted pepper salsa	£15.95	BBQ pork ribs radish, apple, spring onion and rocket salad, BBQ sauce, roasted new potatoes	£17.95
100z Hampshire sirloin steak new potatoes, watercress salad, roasted beef tomato, garlic buttered field mushroom with your choice of: garlic and parsley butter or peppercorn sauce	£20.95	Prime British beef burger smoked bacon, cheddar cheese, sweet chilli aioli, cos lettuce, beef tomato, served in a seeded gluten free bun, roasted new potatoes	£13.50

*Join us for Steak Night
two 8oz sirloin steaks for just £25 every Monday from 6pm*

*25p of every burger sold throughout May will be
donated to the Red Mist Leisure 3 Peaks Challenge
fundraising efforts*



A BIT ON THE SIDE £ 3.25

Marinated mixed olives - Seasonal vegetables - Rocket and Parmesan salad - Garlic roasted new potatoes

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL





HOMEMADE DESSERTS

Rhubarb panna cotta

£5.75

Cappuccino crème brûlée

£5.75

Baileys iced parfait

banana praline, chocolate sauce

£5.75

MEADOW COTTAGE FARM ICE CREAM

vanilla – honeycomb – chocolate
strawberry – mint chocolate chip – apricot and mango

SORBETS

peach – raspberry – elderflower – lemon

3 scoops £4.50 / 2 scoops £3.25 / 1 scoop £1.75

JOIN US FOR A SUNDAY ROAST

A selection of locally sourced roasts served with seasonal vegetables, homemade Yorkshire pudding and real gravy

Available Sundays 12pm – 8.30pm*

*subject to availability

BRITISH & CLASSIC CHEESE SELECTION

fresh grapes, celery, apple chutney and selection of gluten free bread

Norbury Blue – English blue cheese made on Norbury Park Farm, situated within Norbury Park, Surrey. It has a moist, creamy texture with a pleasant, musty aroma. It is tangy like Roquefort with the creaminess of rich Brie. The blue veins have an earthy flavour. Norbury Blue cheese has a dark, bark-like rind and a delicately marbled, white interior.

Tunworth – camembert-style cheese made by Stacey Hedges and Charlotte Spruce in Hampshire and has been named Supreme Champion at the British Cheese Awards since 2005. Sweet flavours which takes in vegetal cabbage notes.

Sussex Charmer – from Pallinghurst Farm in Rudwick the unique recipe of this cheddar produces a cheese that is a cross between a traditional mature farmhouse cheese and a Parmesan

Ragstone – smooth goat's cheese from Hertfordshire with racy acidity, rich and earthy notes
3 for £7.50

Add a cheese for £2.00 each

Cockburns Special Reserve Port 50ml – £4.25

MOZZO COFFEE

Roasted in Hampshire, using blends of the finest coffees available

Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.

Espresso	£2.10
Double espresso	£2.50
Americano	£2.50
Cappuccino	£2.75
Flat white	£2.25
Mocha	£2.85
Latte	£2.85
Hot chocolate	£2.95
Macchiato	£2.50

LIQUEUR COFFEE 25ml

Amaretto, Baileys, Calypso, French, Irish

£4.95

TAKEAWAY 250g

Ground filter coffee

£6.00

SANDWICH MENU

served Monday – Saturday lunch time

The Granary's white or granary bread, baked fresh daily, Gluten-free bread available

Ham, brie and rocket £6.95
mango chutney

Grilled fish finger sandwich £6.95
lettuce and tartar sauce

Cheese and pickle (v) £6.75
cheddar, pickle and mixed leaves

BBQ slow-cooked pulled pork shoulder £6.75
sour cream, BBQ sauce

Roast beef and rocket £7.50
horseradish

All sandwiches are served with new potatoes or a cup of homemade soup of the day

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