



SPRING MENU

STARTERS

Homemade soup of the day (v) rustic bread	£4.95	Warm courgette, red pepper and feta cheese tart (v) rocket salad, red onion marmalade, balsamic glaze	£6.25
Ham hock terrine balsamic onions, horseradish cream, toasted rye bloomer	£6.50	Grilled tiger prawn Caesar salad shredded cos lettuce, herb croutons, Caesar dressing, Parmesan shavings	S £7.25 M £13.50
Grilled goat's cheese (v) field mushroom, green pesto, rocket salad, rich tomato sauce and balsamic glaze	£5.95	Grilled cod cheeks dressed rocket, sweet chilli sauce	S £6.95 M £13.50

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 ciabatta sticks	£13.50	Vegetarian platter (v) deep fried courgette, cherry tomato and halloumi skewers, houmous, marinated mixed olives, sweet chilli aioli dip, basil pesto and feta cheese, toasted ciabatta sticks	£14.25
Best of British BBQ pulled pork, ham hock terrine, Hampshire roast beef, Alf Turner's pork and leek sausages, sweet chilli sauce, horseradish cream, fresh bloomer bread	£18.95	Rustic bread board (v) selection of breads, with confit garlic, olives, The Cold Pressed Oil Company rapeseed oil and balsamic vinegar	£5.95

MAINS

Real ale battered fresh haddock thick cut chips, 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 brioche bun with skinny fries	£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, skinny fries	£17.95
Beef, ale and mushroom pie buttered vegetables, chunky chips, red wine gravy	£13.50	Prime British beef burger smoked bacon, cheddar cheese, sweet chilli aioli, cos lettuce, beef tomato, served in a brioche bun with skinny fries	£13.50
100z Hampshire sirloin steak thick cut chips, watercress salad, roasted beef tomato, garlic buttered field mushroom with your choice of: garlic and parsley butter or peppercorn sauce	£20.95		

*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

- Rustic bread basket - Marinated mixed olives - Garlic ciabatta (with cheese add 50p)
- Seasonal vegetables - Rocket and Parmesan salad - Garlic roasted new potatoes
- Seasoned thick cut chips (with cheese add 50p) - Skinny fries (with cheese add 50p)

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
brandy snap wafer

£5.75

Cappuccino crème brûlée
homemade vanilla shortbread

£5.75

Sticky toffee pudding
vanilla ice cream and toffee sauce

£5.75

Warm chocolate brownie
mint chocolate chip ice cream and chocolate sauce

£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

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 £4.95
Amaretto, Baileys, Calypso, French, Irish

TAKEAWAY 250g £6.00
Ground filter coffee

BRITISH & CLASSIC CHEESE SELECTION

fresh grapes, celery, apple chutney and selection of
artisan assorted biscuits

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

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

Beer-battered 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 chips or a cup of homemade
soup of the day

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

