

S U M M E R M E N U

Nibbles

Crispy fried whitebait with a zesty lemon aioli 4.50

Honey and mustard glazed chipolatas,
and crispy onions 6.25

Baked sourdough, The Cold Pressed Oil Company
rapeseed oil, balsamic syrup and salted butter **V *VE** 4.95

Laverstoke Park buffalomi fries with a spicy coconut
yoghurt, avocado and harissa dip, topped with candied
seeds **V** 7.25

Marinated giant green olives with rosemary
and sundried tomatoes **VE** 3.50

Specials

Our chefs work with local suppliers to source the freshest ingredients,
and create an exciting and varied selection of daily specials, overflowing with flavour.

See our blackboard for today's selection.

Starters

Soup of the day, with freshly
baked sourdough bread **VE** 5.50

Laverstoke Park Farm buffalo mozzarella, bloody mary
marinated beef tomato, roasted cherry tomatoes, and
candied seeds **V *VE** Starter 6.95 | Main 12.95

Prawn cocktail: romaine lettuce, crispy onions, Marie
Rose sauce, freshly baked sourdough bread 8.50

Sun blushed tomato, red pepper and feta tart,
with a mixed leaf salad, garlic and parsley dressing,
roasted heritage tomatoes, and beetroot glaze **V** 7.25

Ham hock and pea terrine, with piccallilli,
and toasted sourdough 7.50

Baked camembert to share, with honey and thyme,
and fresh sourdough bread for dipping 14.75

Mains

Grilled chicken Caesar salad: romaine lettuce,
sourdough croutons, pancetta lardons, shaved Parmesan,
anchovies, and Caesar dressing 14.25

Crispy-battered haddock and chunky chips
with minted crushed peas, and tartare sauce 14.95

Salmon and New Forest asparagus fishcake,
with roasted new season potatoes, buttered green
beans, and sauce vierge 17.50

Traditional Cumberland sausages, chive mash, sautéed
summer greens, cider braised onions 12.50

Prime British steak burger, mature cheddar, smoked
pancetta, crispy onions, burger sauce, skin-on-fries 15.25

10oz Himalayan salt dry-aged English rump steak,
with seasoned chips, roasted flat mushroom and vine
tomatoes, served with your choice of peppercorn sauce,
blue cheese or garlic and chive butter 26.50

Summer grain salad: quinoa, bulgar wheat, grilled
asparagus, pomegranite seeds, cherry tomatoes, candied
seeds, avocado and harissa dressing **VE** 12.50
Add grilled Laverstoke Park Farm Halloumi **V** 3.50

Lamb and mint pie, in a crispy pastry case, with
buttered mash, and sautéed summer greens 15.50

Spiced sweet potato short crust pastry pie, with buttered
mash, and sautéed summer greens **V *VE** 14.50

Sides

Secretts' baby leaf salad,
cherry tomatoes, house
dressing **VE** 3.50

Sautéed summer greens
V *VE 3.50

Skin-on-fries or
chunky chips **VE** 3.50

Rosemary and garlic
roasted new season
potatoes **VE** 3.50



Desserts

Bramley apple and vanilla crumble tart, with clotted cream gelato **V *VE** 6.75

Glazed lemon tart, summer berry compote, and chantilly cream **V** 7.95

English strawberry Eton mess, chantilly cream, and meringue **V** 6.50

Sticky toffee pudding, miso and muscavado caramel, and vanilla gelato **V** 6.50

Dark chocolate brownie, with vanilla gelato and caramel sauce **V** 6.50

Mooka gelato: chocolate, vanilla, salted caramel, clotted cream, rum and raisin **V**

Mooka sorbet: mango, blackberry, lemon sorbet **VE**

1 scoop 1.95, 2 scoops 3.80 or 3 scoops 5.50

English cheese board, with apricot and ginger chutney,
fresh celery and crackers 12.50

Choose 3 from: Rosary Ash, Sussex Charmer, Dorset Blue, Tunworth Brie

Sunday Roasts

What's a weekend without a roast in
your favourite pub?

See our specials board for our selection of roasts
available, all day every Sunday*.

Gluten free and child portions available.

*Subject to availability. Booking advised.

Sandwiches

All our sandwiches are served with skin-on-fries

Available Monday to Saturday lunchtimes
EXCLUDING BANK HOLIDAYS

B.L.T with crispy lettuce,
beef tomato, and mayonnaise, served on Farm
House granary or white bread 9.75

Mature cheddar cheese, real ale chutney,
and fresh rocket, served on Farm House granary
or white bread **V** 9.25

Crispy-battered fish finger sandwich, in a brioche
style bun, with lemon and chervil aioli,
and fresh rocket 11.95

Green plate policy

Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

V = VEGETARIAN DISH VE = VEGAN DISH *VE = CAN BE ADAPTED TO VEGAN ON REQUEST

Please note, an optional 10% gratuity will be added to your bill.