



• dairy free menu •

• snacks •

Breadboard, olive oil, balsamic, dukkah £4

Mixed pitted olives £3.25 Goats' cheese crostini £2.50

Crackling, apple sauce £2.50 Whitebait, paprika & caper mayo £3

Bar snack board (all 4, great for sharing) £10

• starters •

Soup of the day, crusty bread £5 / £6 (large) - *please ask to check if today's soup is dairy free*

Prosciutto, warm olive flatbread, fire roasted peppers, tomato & goats' cheese salad £9

Portland crab & avocado timbale, gazpacho salsa, Melba toast £10

Spicy chicken wings, Bbq mayo dip, salad £6.50

Steamed mussels, lemongrass & coconut curry, crusty bread £8.50

New Forest asparagus, baby gem, vegan parmesan, soft boiled egg, croutons & dukkah £8.50

• mains •

Glazed ham ploughman's £11

Maple glazed ham, fried free range eggs, chips, soy glazed pineapple £12.50

Angus beef, roast garlic & thyme burger, chunky chips, salad £12.50

Roast chicken breast, new potatoes, peas, broad beans, artichokes, romesco sauce £14

Grilled lamb rump, baked aubergine, sauté potato, salsa Verde £19

Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

Steamed mussels, lemongrass & coconut curry, crusty bread or fries £14

Seabass fillets, hasselback potatoes, broccoli, anchovy & lemon £17

Locally caught trout fillet, seaweed crust, crushed new potatoes, charred lime £15

Tofu & vegetable tempura, soy dipping sauce £11.50

New Forest asparagus risotto, vegan Parmesan £11.50

• sides •

Chunky chips £3 Fries £3 Mixed side salad £3

Hot smoked paprika & garlic fries £3.25 Bread basket £2

• dessert •

Peach Melba meringue £6.50

Baboo gelato sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

TASTE THE LEGEND



