



• Lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

* *Gluten or dairy intolerant? please ask to see our specially revised menus*

• While you wait •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £4.25

Mixed pitted olives £3.50 Goats cheese crostinis £2.50
Homemade Crackling, apple sauce £2.50 Whitebait, Tartar sauce £3
Bar snack board (all 4, great for sharing) £10.50

• Starters/Salads •

Soup of the day with crusty bread £5.50 / £7.50 (large)
Steamed mussels, mariniere (shallots, white wine, garlic & cream) **or** Thai Green curry, crusty bread £8.50
New Forest asparagus wrapped in Serrano ham, Rocket, soft poached egg, £9
Blue Vinny Cheesecake, warm Red wine Figs £8
Deep Fried Somerset Brie, Cranberry sauce £8
Cajun Spiced Salmon or Chicken Caesar Salad £7.50/£12.50 Large
Grilled Goats Cheese served on a Croute & Greek Salad £7.50/£12.50 Large

• Mains •

Maple Glazed Gammon Ham, Free range Eggs, Chunky Chips £12.50
BBQ Beef burger, topped with Applewood Cheese, Shoestring Fries, Burger mayo, salad £12.50
Grilled chicken breast, bacon & avocado, hot smoked paprika & garlic fries £14
Herb Crusted Spring lamb rump, Fondant Potato, Glazed carrot, Sugar Snaps, Lamb Jus £18
Grilled aged 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19
(Add a sauce: peppercorn, port or blue vinny £2)
Steamed mussels, mariniere (shallots, white wine, garlic & cream) **or** Thai Green curry,
Crusty bread or fries £14
Beef Lasagne, Dressed salad, Garlic Ciabatta £12.50
Pork Schnitzel served on Linguini Neapolitan £13
Roasted Salmon Fillet, New Potatoes, Broccoli, White wine & Dill sauce £14
Thai Green Vegetable Curry, Saffron Rice £12

Homemade Falafel Burger, Chunky Chips, Salad £12.50



• Sides •

Garlic bread £2.50 (*add cheese +50p*)

Fries £3

Mixed side salad £3

Chunky chips £3 (*add cheese +£1*)

Smoked paprika & garlic fries £3.00

Bread basket £2

• Desserts •

Warm Chocolate Brownie, Chocolate sauce, Vanilla ice cream £7.50

Strawberry & Prosecco Fool, Vanilla Shortbread £7.50

Vanilla Poached Pear, Brandy snap, Raspberry Sorbet £7.50

Tangy Lemon Cheesecake, Poached Strawberries £7.50

Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop

The Blue Vinny cheese board, a selection of 3 or 5 south west cheeses,

With homemade chutney and crackers £7.50/ £9.50

Please feel free to add an additional scoop of ice cream to any of the above homemade desserts, + £1.50

• Digestifs •

Courvoisier £3.55

Taylors LBV Port 2010 £3.80

Armagnac £4.80

Amontillado medium Sherry £3.55

Bristol Cream Sherry £3.55

Bailey's Irish Cream £3.80

Calvados pays d'Auge £4.70

• PUDDING WINE •

Elysium Black Muscat 2010

Bottle £22 100ml glass £6.15

• Coffee •

Filter/Decaf £2.50

Cappuccino/Café Latte £2.70

Espresso £2.20/£3.20 Double

Mocha £2.90

Tea/Herbal £2.20

Hot Chocolate £2.90

Liqueur Coffee £6.50