

# ***DINNER MENU***

## **STARTERS**

Soup of the Day with a Bread Roll £6.50

Chicken Liver Parfait served with Toasted Brioche, Brown Chutney and Salad £8.00

Melon & Sorbet with Fruit Coulis £7.00

Grilled Mackerel Fillet served with Lemon & Dill Crème Fraiche  
and Homemade Piccalilli £8.00

Twice Baked Four Cheese Souffle £8.50

## **MAINS**

Chicken Escalope served with Anchovies, Capers, Fried Egg, Mashed Potato  
and a Lemon Butter Sauce £17.00

Slow cooked Beef Goulash with Mashed Potato, Savoy Cabbage, Caraway Seeds  
and Crispy Bacon £18.00

Duo of Lamb (Rump & Shepherds Pie) with Vegetables and a rich Jus £19.50

Confit Duck Leg with Fondant Potato, braised Red Cabbage and a Cranberry Sauce  
£18.00

Sea Bass with Sautéed Potatoes, Vegetables and Ratatouille £16.50

Roasted Butternut Squash, caramelized Red Onion, Spinach and Goats Cheese  
Wellington Served with Beetroot Puree and Seasonal Vegetables (V) £14.50

Wild Mushroom Risotto served with a Rocket & Parmesan Salad £14.50

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## **CLOUD CLASSICS**

Cheese Omelette Served with New Potatoes and Salad £11.00

Smoked Salmon and Prawn Salad with New Potatoes £13.75

Home cooked Ham, 2 eggs, Chunky chips and Peas £13.00

Tempura Fish Served with Skinny Fries and Peas £13.75

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Desserts £7.50

New Forest Ice-Creams and Sorbets £6.95

## **ALLERGENIC INGREDIENTS**

If you have an allergy or intolerances we can adjust some of the dishes on the menu. To make sure this is handled properly it is best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.