

DINNER MENU

(SAMPLE)

STARTERS

Carrot & Orange Soup £6.50

Melon and Sorbet £7.00

Classic Prawn Cocktail £8.00

Scottish smoked salmon with capers & lemon £8.50

Twice Baked Cheese Soufflé £8.50

Chicken liver pate served with relish & melba toast £7.50

MAINS

Chicken Supreme with Chorizo and Pea Risotto topped with Pesto £17.00

Grilled Fillet of Cod with Sauteed Potatoes, Vegetables & warm Tartar Sauce £17.50

Home-Baked Ham, Eggs, Chunky Chips and Peas £13.00

Fillet of Salmon served with Hollandaise Sauce, Potato cake and Vegetables £16.50

Roasted Cauliflower, Leek and Macaroni Cheese with a side salad £14.75

Beer Battered Cod Fries, Peas and Tartare Sauce £14.75

Confit duck leg served on mash potatoes with vegetables and cranberry sauce £18.00

Desserts £7.50

New Forest Ice-Creams and Sorbets £6.95

Cheese Plate £9.00

Served From 6pm

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance's 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.