



Nibbles

£3 each

Marinated olives | Rustic breads, oil & balsamic | Spiced tortilla chips & salsa |
Honey-glazed chorizo

Starters

Butternut squash & toasted pumpkin seed soup, homemade bread & butter	£6
Smoked wood pigeon, heritage beetroot, toasted walnuts	£8
Warm crispy duck salad, hoisin sauce, crispy seaweed	£8/£15
Moroccan spiced couscous, toasted pine nuts, baked aubergine with red pepper puree	£7
Crispy chilli squid, garlic mayonnaise	£7
Sausage & black pudding Scotch egg, caramelized apple puree	£8
Pan-fried duck egg, wilted spinach woodland mushrooms, toasted brioche	£8
Seared tuna, pickled cucumber, wasabi mayonnaise, soy vinaigrette	£9

Mains

Red lentil & aubergine dahl, steamed basmati rice & poppadum	£13
Honey-roasted ham, free range eggs, chunky chips	£11
Handcross Butchers Cumberland sausages, creamy mashed potato, garden peas, gravy	£11
Ringwood beer-battered fish & chunky chips, tartare, garden peas	£15
Pie of the day, seasonal vegetables, creamy mashed potato, gravy	£14
Spiced falafel, chargrilled Mediterranean vegetables, mint yoghurt & chive oil	£13
Cornfed chicken breast, dauphinoise potato, wild mushrooms, pink peppercorn sauce	£17
Cajun salmon salad, cucumber, cherry tomato, baked lemon dressing	£16
Whole baked plaice, roasted new potatoes Tenderstem broccoli, almond beurre noisette	£16

Grill

Surrey Farm's 8oz rib eye steak	£24
<i>Served with triple cooked chips, plum tomato, Portobello mushroom, truffle dressed watercress</i>	
Old House homemade beef burger, skinny fries, red cabbage slaw	£14
<i>(Add crispy streaky bacon, Portobello mushroom, vintage cheddar, or blue cheese £1.50 each)</i>	

Sides

£3.50 each

Chunky chips | Skinny fries | Buttered greens

All our dishes are made to order using fresh ingredients from local suppliers. Please note that some dishes may contain allergens; please advise us of any allergies or dietary requirements before ordering.

A discretionary service charge of 10% will be added to your bill