



Nibbles

£3.50 each

Marinated olives | Rustic breads, oil and balsamic | Spiced tortilla chips & salsa,

Starters

Curried parsnip soup, onion bhaji (VE)	£6.50
Chicken liver parfait, red onion marmalade and toasted bread	£8
Warm crispy duck salad, hoisin sauce, crispy seaweed	£8/£15
Moroccan spiced cous cous, toasted pinenuts, baked aubergine with red pepper puree (VE)	£7
Crispy chilli squid, garlic mayonnaise	£7
Sausage & black pudding scotch egg, caramelized apple puree	£8
Homemade flatbread wrap, roasted carrot houmus, tomato salsa, grilled vegetables (VE)	£8
Smoked mackerel pate, horseradish mayonnaise and wholemeal bread	£7

Mains

Red lentil & aubergine dahl, poppadom & steamed basmati rice (VE)	£13
Ringwood beer battered fish & chunky chips, tartare, garden peas	£15
Pie of the day, seasonal vegetables, creamy mash, gravy	£15
Smokey black bean falafel, quinoa & corn salad, chipotle dressing (VE)	£13
Sea bream, fennel rosti potato, tenderstem broccoli caviar cream sauce	£18
Pan fried hake, parmentier potatoes, braised leeks and saffron mussel cream sauce	£17
Old House home-made beef burger, skinny fries & red cabbage slaw	£14

(Add crispy streaky bacon, Portobello mushroom, vintage cheddar, or blue cheese £1.50 each)

Our Roasts

Surrey farms rump of Beef (<i>served pink</i>)	£16
Sussex loin of Pork	£15
Roasted leg of lamb	£17

*All served with beef dripping roast potatoes, honey roasted root vegetables, buttered greens
Yorkshire pudding and our rich red wine gravy*

Sides

£4 each

Chicken salt chunky chips | Seasonal greens
Aspen fries | Red cabbage slaw | Honey glazed chipolatas

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