STARTERS

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Avocado Seafood Cocktail (GF) **£12.95** freshwater prawns, Cornish crabmeat, crayfish, avocado, cocktail sauce

Duck Liver Parfait £9.95 sweet caramelised onion chutney, pear & ginger compote, crostini

> *Korean BBQ Chicken Wings £9.95* sweet chilli BBQ sauce, spring onion, sesame seeds

Roasted Red Pepper Arancini (V) **£8.95** panko crumb, risotto, roasted red pepper, mozzarella cheese, zesty marinara sauce

Sweet Chilli Cauliflower Wings (Vegan) £8.95 tempura battered cauliflower, sweet chilli sauce

Crab & Mushroom Bisque £8.95 handpicked cornish crab, portobello mushroom

Romaine Heart Caesar Salad £7.95 croutons, shaved parmesan, garlic dressing add grilled tiger prawns (5) £6.95 add grilled chicken breast (6oz) £6.95

French Onion Soup (*V*) *£*7.95 crostini, melted mature cheddar cheese

ROAST PLATES

all roast plates are accompanied with Yorkshire pudding, roast potatoes, seasonal veg, gravy

add cauliflower cheese, \pounds 3.95 per portion (suitable for 2 people) add ratatouille, \pounds 2.95 per portion (suitable for 2 people)

28 day dry-aged prime Hampshire Sirloin of Beef £17.95

Saddle of Lamb £17.95

Loin of Pork £15.95

The Mixed Platter, beef, lamb, pork, sausage stuffing £22.95

Cornish Hen, sausage stuffing £15.95

Vegetable & Apricot Spiced Nut Roast, veg gravy (Vegan) £14.95

Child Roast Plate (12 & under) Beef or Lamb £9.95; Pork or Chicken Breast £8.95

(V) Vegetarian. (GF) Gluten-free.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. Due to the range of ingredients in our kitchen, all food items may be at risk of cross contamination.

A discretionary 12.5% service charge is added to all tables. All service charges and gratuities are disbursed to the team members who have striven to provide you an enjoyable and memorable experience.

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MAINS

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Ultimate Beef Burger £16.95

7oz homemade beef patty, crisp bacon, tomato, red onion, caramelised onion, pickle, garlic ranch sauce, mature cheddar, mushroom, lettuce, brioche bun, thick cut chips

Tiger Prawn & Chorizo Spaghetti £18.95 zesty tomato cream, seared chorizo sausage, tiger prawns, red peppers, onions

> Steak & Kidney Suet Pudding £18.95 British rump steak, lamb's kidneys, mushrooms, carrots, roast garlic mash potato, ratatouille

> Hatchet Duo of Fish & Chips £17.95 ale battered cod & rock salmon, minted mushy pea puree, house tartar sauce, thick cut chips

Wild Mushroom & Asparagus Risotto (Vegan) (GF) £16.95 sweet onion, red pepper, truffle oil, rocket

Thai Penang & Crispy Tofu Curry (*Vegan*) (*GF*) * *contains nuts* **£15.95** aromatic coconut sauce, cauliflower, green beans, snap peas, peppers, basmati rice

Halloumi Burger (*V*) *£14.95* battered halloumi cheese, sliced avocado, red onion, caramelised onion, tomato, garlic ranch sauce, lettuce, thick cut chips

DESSERTS

Selection of Fine British Cheese (*V*) *£12.50* barkham blue, summerset brie, guernsey milk cheddar, onion chutney, crostini, crackers

Sticky Toffee Pudding (*V*) *£*7.50 caramel & toffee sauce, warm custard, vanilla ice-cream

Chocolate Eton Mess (*V*) *£7.50* chocolate brownie bites, fresh fruits, meringue, whipped cream

Crème Brûlée (V) (GF) £7.50 caramelised sugar crust

Treacle Sponge (V)(GF) £7.50 warm custard

Warm Chocolate Brownie (V) £7.50 honeycomb, vanilla ice cream

Vegan Chocolate & Hazlenut Slice (Vegan) £7.50 vegan ice cream

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