



## **NOON & NIGHT**



We always serve the good stuff – in Spring that means the earliest and best Hampshire asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Mrs Kirkham's Lancashire. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

### Pots

Choose any of the dishes below as a pot (3.50)  
or a board (9.75 for 3 pots)

#### FISH

Potted Crab & Prawns, Soused Cucumber & Fennel  
Steamed Mussels, Spicy Tomato Sauce  
Whitebait & Lemon Mayonnaise  
Smoked Salmon Pâté & Cucumber Sticks

#### BUTCHER'S

Black & Blue Bavette, Béarnaise Sauce  
Ham & Cheese Croquettes, Tomato Chutney  
Warm Chorizo, Potato & Broad Bean Salad  
Free-range Buffalo Chicken Wings

#### VEGGIE

Red Lentil Falafel & Spicy Yoghurt  
Beetroot, Goats' Cheese & Broccoli Salad, Lemon Dressing  
Marinated Wild Mushrooms, Lentil & Rocket Salad  
Breaded Brie & Chilli Jam

#### BREADS & OLIVES 3.00

Warm Mini Loaf & Garlic Butter  
Spiced Tomato Houmous & Pitta  
Puttanesca Olives  
Toasted Sourdough & Whipped House Butter

### BURGERS

Coarse-ground Steak Burger, Cheddar Cheese & Burger Sauce 13.00  
Free-range Chicken Burger, Lettuce,  
Tomato, Tarragon & Lemon Mayonnaise 13.00  
Spicy Bean Burger, Lettuce, Tomato & Chive Sour Cream 12.00  
*Add Mushroom or Bacon 1.25*

**All our burgers are served in a brioche bun with chips & coleslaw**

**We are OPEN for BOTTOMLESS BRUNCH  
Saturdays from 10am. Come & Relax!**

Allergens: before ordering, please ask one of our team if you want to know about our ingredients.

Children are welcome & we are happy to make them simplified versions of our dishes.  
If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

### While you choose

Warm Mini Loaf & Garlic Butter 3.00  
Pot to Trot - Honey Mustard Sausages 3.50  
Red Lentil Falafel & Spicy Yoghurt 3.00

### STARTERS

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish Relish 7.00  
Soup of the Day - See Blackboard 5.50  
Ham & Cheese Croquettes, Tomato Chutney 6.75  
Potted Crab & Prawns, Soused Cucumber & Fennel 8.75  
Spring Vegetable Potato Cake, Poached Egg 6.75

### EITHER/OR

Free-range Chicken & Spring Vegetable Salad, Harissa Dressing 7.75/14.75  
Superfood Salad of Beetroot, Goats' Cheese,  
Broccoli, Sugarsnaps & Seeds, Lemon Dressing 7.25/14.00  
This includes a discretionary 25p contribution to The Peach Foundation,  
which supports education & promotion of healthy eating, sports & conservation in Africa.  
Seared Native King Scallops, Treacle-cured Ham Hock  
& Minted Pea Risotto 10.00/19.00

### MAINS

Pan-fried Hake Fillet, King Prawn & Spring Vegetable Broth 17.00  
Free-range Flat Iron Chicken, Confit Garlic,  
Butter & Lemon, Skinny Chips 15.75  
Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 13.50  
Cauliflower & Red Lentil Curry, Mint Yoghurt, Toasted Pitta 13.25  
Merrifield Duck Breast, Dauphinoise, Spring Vegetables,  
Confit Garlic, Thyme Jus 20.00  
Smoked Haddock Fishcake, Spinach & Capers, Poached Egg 13.75  
Slow & Low Spiced Lamb Shoulder, Lemon Rice, Pomegranate Salad 16.50  
What's the Fish? See Blackboard

### STEAKS

28 Day Dry-aged 225g Rump Cap Steak 19.75  
28 Day Dry-aged 280g Flat Iron Steak 22.50  
28 Day Dry-aged 280g Sirloin on the Bone 25.50  
All Served with Rocket, Chips & a choice of either  
Béarnaise or Peppercorn Sauce  
Grill Garnish - Roast Field Mushrooms,  
Garlic & Thyme Plum Tomatoes & Beer-battered Onion Rings 3.75

Aubrey  
Allen

### On the SIDE

Chips 3.50  
New Potatoes, Sea Salt  
& Minted Butter 3.75  
Rocket & Parmesan Salad,  
Balsamic Dressing 3.75  
Spring Greens & Peas 3.75  
Garden Salad,  
Orange & Shallot Dressing 3.75