



Boxing day sample menu

Homemade garlic Fougera £4 add cheese £1 griddled bread board with oil & balsamic £4

Build a sharing platter

Panko squid rings £5	Continental meats £5	Garlic mushrooms £4
Panko prawns £5	Grilled chorizo £5	Marinated tofu £4
Smoked salmon £5	Chicken satay £5	Griddled artichokes £4
Devilled whitebait £5	Sausages in honey & mustard £5	Marinated olives £4

Twice baked cheddar cheese and chive soufflé £8 **add a side salad £3**

Our famous black pudding scotch egg with crackling and piccalilli £8

Baked camembert with garlic & rosemary served with griddled breads & caramelised onion chutney £13

Siyanis Caribbean vegetable curry with rice and naan £9.95

add king prawns £9.95 add marinated chicken £7.00 add halloumi or tofu £4

Deep fried beer battered cod with triple cooked chips and pea puree £14.50

Deep fried tempura battered “tofish” with triple cooked chips and pea puree £10.95

Venison bourguignon with dauphinoise potatoes and seasonal vegetables £17.50

Pie of the day with triple cooked chips or mash and seasonal vegetables £14.95

Poached smoked haddock on chive mash with spinach & samphire with poached egg, caper butter and deep-fried anchovies £16.50

Classic burger with fries, coleslaw & onion rings choose from steak, southern fried chicken, cashew crusted halloumi or tofu £12.95 **add cheese, bacon, chorizo, avocado, mushroom or fried duck egg £2 each**

8oz 28 day aged, Hampshire rib eye steak, hand cut chips, mushrooms with rocket & parmesan salad £26

16oz 28day aged Hampshire rump steak served as above £26

Add peppercorn sauce, stilton & red wine sauce, mushroom brandy & cream sauce or béarnaise £2 each

Sizzling fajitas served with guacamole, salsa, sour cream and cheese with soft tortilla wrap
chicken £16 rump steak £17.50 king prawn £18.50 marinated tofu or haloumi £15

Wraps and sandwiches available on the day

Puddings available on the day

Please note this is a sample menu and may change due to availability over the festive period