

SIGNATURE SERVES

Negroni £12.50 Woodford Reserve Old Fashioned £11.25 Hambledon Classic Cuvee English Sparkling Wine 125ml £10.50 Ayala Brut Majeur, France NV, 125ml £11.50

NIBBLES

MARINATED OLIVES 149kcal £4.95 with chilli, garlic and lemon zest

COCKLE POPCORN 258kcal £6.95 Coated and deep fried, grilled lime

ARTISAN BREAD BASKET 452kcal £3 PER PERSON with rapeseed oil and aged balsamic vinegar, sea salted butter add hummus dip 248kcal £3 add salmon pate 175kcal £4

CRISPY HAM HOCK BITES 466kcal £6.95 Piccalilli sauce

STARTERS

BOMBAY SAPPHIRE CURED CHALK STREAM TROUT 463kcal £11 Citrus and seaweed pickled fennel salad

CAULIFLOWER FRITTERS 512kcal £8

Roasted squash, spiced red lentils

WOOD PIGEON 485kcal £11 Pearl barley, carrot and English mustard

HERITAGE BEETROOT SALAD 499kcal \$8.50

Beetroot ketchup, goats cheese pearls, candied hazelnut

SEAFOOD HOTPOT

SMALL 342kcal £10.50 / LARGE 561kcal £18 Mussels, king prawns, clams, oyster mushroom, squid ink flatbread

MAINS

FALAFEL BURGER 1135kcal £16

Sourdough bun, applewood smoked cheddar, pickle cucumber, raita, red onion, gem lettuce, skin on fries

> MUSHROOM STROGANOFF 736kcal £17.50 Wild rice, truffle and parmesan

CHICKEN SUPREME 661kcal £22 Butternut squash, gratin potato, black kale, red wine jus

FROM THE GRILL

HAND PRESSED BEEF BURGER, TWO 4oz BEEF PATTIES 1185kcal £17.50 Sourdough bun, gem lettuce, beef tomato, Applewood smoked cheddar served with tomato relish and rosemary salted fries with streaky bacon 1425kcal £18.50

> 10oz PORK CHOP 1170kcal £24 Chorizo and butter bean cassoulet

All our steaks are locally sourced and dry aged on the bone for a minimum of 28 days

8oz SIRLOIN STEAK 1107kcal £29.50 7oz FILLET STEAK 986kcal £35 18oz TOMAHAWK STEAK 2032kcal £65

for one or two to share

All served with field mushroom, vine ripened cherry tomatoes and rosemary salted fries

Add fresh tarragon bearnaise 262kcal, blue cheese 313kcal, mushroom 156kcal or peppercorn sauce 144kcal £3.95

FISH

'THWAITES' BEER BATTERED HADDOCK 1374kcal £18.95 Crushed peas, hand cut chips, homemade tartare sauce

WHOLE GRILLED CORNISH SOLE 459kcal £28

Capper and lemon beurre Blanc, quinoa and crayfish salad

CATCH OF THE DAY MARKET PRICE

(Please see seasonal menu)

PAN SEARED STONE BASS 834kcal £25 Celeriac, wild mushroom, seaweed pomme pave

Indulge yourself by upgrading your chosen steak to a Surf and Turf

THREE JUMBO TIGER PRAWNS 398kcal £14 HALF GRILLED LOBSTER 372kcal £29 in the shell with garlic butter

SOMETHING EXTRA

Rosemary salted skin on fries 347kcal / Beer battered onion rings 367kcal / Hand cut chips 533kcal Buttered seasonal vegetables 290kcal / Garden salad, cherry tomato, cucumber and mixed leaves 199kcal

ALL AT £5

FOR AFTERS

A SELECTION OF THREE PETIT FOUR Average 400kcal £5.95

CHOCOLATE AND COFFEE TART 978kcal £9 White chocolate ganache, candied walnut

APPLE AND CARDAMON PAVLOVA 595kcal £9

Mulled cider sorbet

GLAZED DOUGHNUT 622kcal £9

Spiced plum puree, cinnamon ice cream

LOCAL CHEESES £6 PER CHEESE

Dorset blue Vinny 334kcal / Tunworth 395kcal / Sussex charmer 412kcal Served with fig chutney, grapes, crackers, bitter chocolate and apricot bread

A SELECTION OF ICE CREAMS OR SORBETS Average 274kcal per scoop 3 SCOOPS £7.50 / 1 SCOOP £2.95 (Please ask for our flavours)

Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask. A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel. Ingredients are subject to availability. Calorie information. Adults need around 2000kcal per day.