

Small Bites

Homecooked Bread, Olives, Chutney and Extra Virgin Olive & Balsamic Dips (V) £ 2.95

Arancini and Red Pepper Dips (V) £3.95

Spicy Chicken Wings with Sweet Chili Mayonnaise £4.95

Lightly Battered Squid Ring with Aioli Dips £4.95

Marinated Mixed Olives (V) £ 3.95

Starters

Scallop and Prawn Ravioli, Crayfish and Crab Bisque £8.50/**Mains** £18.95

Twice Baked Gruyère Cheese Soufflé, Glazed & Grilled Apple Lyonnaise, Red Pepper Sauce (V) £5.95

Cornish White Crab Fritters, Sushi Vinaigrette Salad, Sweet Chilli Aioli £5.95

Mackerel Rilette, Crostini Toast and Dressed Mixed Leaves £5.50

Guinea fowl Terrine with Brandy & Pistachio, Grapevine Pickle, Mixed Leaves and Crostini £5.95

Crayfish Risotto, Crab Bisque, Caramelised Orange, Spring Onion and Hint of Chilli £5.95

Thai Style Prawn & Cod Gourmet Fishcake, Sweet Chilli Mayo, Sushi Vinaigrette Salad £6.95

Panko Coated Lightly Fried King Prawns, Sweet Chilli Mayonnaise and Dressed Mixed Leaves £7.95

British Asparagus, Crispy Duck Egg, Parmesan, Crispy Pancetta and Hollandaise Sauce £7.50

Mains

Corn-fed Chicken Supreme Cooked in a Lemongrass, Ginger, Onion, Tomato Sauce and Served with Basmati Pilau Rice, Onion Fritter £13.95

Slow Cooked Pork Belly with All Spiced Herb, Black Pudding Tempura, Dauphinoise Potatoes, Pointed Cabbage & Petite Peas, Crackling and Saffron Apple Puree £15.95

Pan Fried Fillet of Sea Bass, Creamy Spinach, Sautéed New Potatoes, Watercress & Caper Salsa with Lumpfish Caviar £17.95

Seared Breast of Duck, Orange Braised Red Cabbage, Dauphinoise Potatoes, Hoisin Duck Spring Roll, Orange & Carrot Puree, and Grapevine Port Jus £16.95

Pan Fried Guinea Fowl Supreme, Seasonal Vegetables, Dauphinoise Potatoes, Carrot & Parsnip Puree, Crispy Pancetta and Grapevine Port Jus £16.95

Slow Cooked Blade of Beef, Dauphinoise Potatoes, Braised Red Cabbage, Carrot & Parsnip Puree Seasonal Greens and Grapevine Port Jus £13.95

Freshly Beer Battered Crispy Cod and Skinny Chips, Homemade Tartar Sauce, Dressed Mixed Leaves £13.95

Home Cooked Nut Roast Wellington, Butternut & Sweet Potato, Chestnut, Roast Pine nuts, Pistachio, Walnuts, Creamy Carrot & Parsnip Puree and Seasonal Vegetables (V) £14.95

Baked Truffle Camembert Infused with Rosemary & Garlic, Dressed Mixed Leaves, Crostini Toast and Homemade Chutney & Celery (V) £15.95

Grills

Hampshire 8oz Sirloin Steak, Cajun Hand Cut Wedges, Grilled Garlic Mushroom, Onion Rings, Roast Tomato (Choice of Garlic Mayo, Hollandaise Sauce or Red Wine Jus) £21.95

Grilled Lamb Burger Marinated with Garlic, Cumin and Chilli, Crispy Pancetta, Mature Cheddar Cheese, Lettuce, Gherkin, Garlic Aioli and Tomato served with Brioche Bread, Skinny Chips £13.95

Hampshire Pan-Seared 6oz Lamb Rump marinated with Thyme & Paprika, New Potatoes, Carrot & Parsnip Puree, Seasonal Vegetables, Mint, Chilli & Garlic Salsa £17.95

Pasta

Pumpkin and Parmesan Tortellini Pasta Cooked in a Red Pepper Sauce, Parmesan, Pearl Onion and Pine Nuts (V) £16.95

Harissa Marinated Chicken served with Creamy Spinach, Dice of Tomato and Fusilli Pasta £13.95

Crispy Panko Chicken Breast served with Fusilli Pasta Cooked in a Marinara Sauce and Dressed Leaves Salad £ 14.95

Sides

Skinny Chips £3.00

Seasonal Mixed Vegetables £3.00

Dressed Mixed Leaves Salads £3.00

Braised Red Cabbage £3.00

Desserts

Flavour of Malibu & Cinnamon Crème Bruleé, Flavour Crumble, Raspberries Coulis and Short Bread £5.95

Summer Fruit Berries Baked Cheesecake, Raspberry Coulis £5.95

Home Baked Traditional Apple & Rhubarb Crumble with Cinnamon & Amaretto, Warm Custard £5.95

Warm Sticky Toffee Pudding with Pitted Dates, Butterscotch Sauce and Jude's Ice Cream £5.95

Blueberry and Almond Tart, Raspberry Coulis and Jude's Ice Cream £5.95

Selection of Jude's Ice Creams and Sorbets £4.95

Dark Belgian Chocolate Torte set on Chocolate Sponge topped with a Chocolate Ganache with Raspberry Coulis £5.95

Selection of Local Cheeses served with Homemade Chutney and Wafers £7.50

- **Chef's Daily Special, Early Bird and Wine Tasting themed menus are available. Please ask a member of staff on the day for more details.**
- **Don't forget that we serve traditional SUNDAY ROAST from £15.95pp.**