

eat • drink • shop

starters

New Forest wild mushrooms on toast, and a poached hen's egg (GF/DF)	8.50
Smoked ham hock terrine with homemade piccalilli and crostini (GF)	8.50
Tempura of king prawns with a mango, red onion and chilli salsa (GF/DF)	10.50
Cold smoked Chalk Stream trout, wasabi crème fraîche and watercress salad (GF/DF)	8.50
Salad of goats' cheese, spinach, figs & red onion jam (GF/DF)	8.50

mains

Pie of the day with mashed potato, seasonal vegetables and a jug of gravy (takes 20 minutes to cook)	for one 15.50 two to share 29.50 four to share 55.00
Fish and chips - locally landed haddock, hand cut chips, tartare sauce, lemon and our own style crushed peas (GF/DF)	15.50
Sirloin or fillet steak, hand cut chips, grilled mushroom, tomato, watercress salad and a green peppercorn sauce (GF/DF)	Sirloin 23.95 Fillet 29.50
Malaysian fish curry, coconut rice (GF/DF) (Vegan option - vegetable and cashew nuts)	19.50 15.50
The Rockingham Dexter beef burger with bacon and cheddar in a brioche bun, skinny fries, salad and homemade barbeque sauce (GF/DF)	14.50
Vegan mushroom and beetroot burger in a sourdough roll, guacamole, salad and skinny fries (GF/DF)	16.00
A salad of seared salmon, new potatoes, mixed leaves, pine nuts, pickled cucumber and lemon dressing (GF/DF) or with chargrilled tofu	16.50
Pan fried calves liver, creamy mash, crisp pancetta, seasonal vegetables and a red onion jus (GF/DF)	18.95

sides per person

Skinny fries (GF/DF)	3.50
Chunky chips (DF)	4.50
Chunky chips with melted cheese	5.50
2 pieces of homemade bread, with butter or balsamic and rapeseed oil (GF/DF)	2.50
Rocket and cherry tomato salad with shavings of Old Winchester cheese (GF/DF)	4.50

baguettes

lunchtime only - all can be GF/DF

Granary or white demi baguettes

all served with a handful of skinny fries

Atlantic prawns with Marie Rose sauce	12.50
Coronation chicken (lightly curried mayonnaise and sultanas)	9.50
Roasted vegetable & Moroccan hummus	9.50
Simple home cooked ham or local cheddar	8.50
If you would like to add a cup of homemade soup to your baguette	3.50

puddings

Warm bakewell tart with a jug of custard	6.95
New Forest strawberry and roasted white chocolate pavlova (GF/DF)	7.50
Warm chocolate brownie, fresh raspberries and vanilla ice cream	7.50
Caramalised lemon tart, mango sorbet	7.50
Selection of Judes of Winchester 2 scoops	4.50
Ice creams: Vanilla, strawberry 3 scoops	6.50
caramel pecan (GF) or gooey chocolate	
Sorbets: mango, coconut, raspberry or blackcurrant (GF/DF)	
Selection of local cheeses: Blue Monday by Alex James, Godminster Cheddar and Lyburn garlic and nettle, chutney, celery and	
Fudges cheese biscuits (GF)	10.50

If you have any allergies or special dietary requirements please speak to one of the crew.

(GF/DF) - Appropriate changes will be made to Gluten Free and Dairy Free dishes

Please bear with us in these difficult times, due to social distancing in the kitchen, we have fewer chefs on than normal, and hence your meal may take a little longer to come out.

All our meat comes locally sourced from Hampshire and Wiltshire.

WINE LIST

Vintages are subject to change

white wines

glass / carafe / bottle
175ml / 500ml / 750ml

- 1 **Sauvignon Blanc, Featherdrop, Marlborough, New Zealand** 5.25 / 14.00 / 20.50
- 2 **Pinot Grigio, Terre del Noce Vigneti delle Dolomiti IGT, Italy** 4.95 / 13.50 / 19.50
- 3 **Chenin Blanc, Niel Joubert Paarl, South Africa** 4.95 / 13.50 / 19.50
- 4 **Chardonnay, Domaine Coste France** 5.35 / 14.50 / 21.50
- 5 Picpoul de Pinet, Beauvignac 2019 Languedoc Roussillon, France 28.50
- 6 Viognier, Revelation 2018 Languedoc, France 27.50
- 7 Chardonnay, 'Cuvée Alexandre' 2015 Lapostolle, Casablanca Valley, Chile 37.50
- 8 Mâcon-Villages, Domaine Chenevrières 2017 Burgundy, France 32.50
- 9 Chablis, Domaine Sainte Claire 2018 Jean-Marc Brocard, Burgundy, France 42.00
- 10 Grüner Veltliner, Zero-G 2017 Wagram, Austria 28.50
- 11 Pinot Bianco, Quercus 2017/18 Goriška Brda, Slovenia 27.50
- 12 Rioja Blanco, Conde de Valdemar 2017 Spain 29.50
- 13 Sauvignon Blanc, Buitenverwachting 2019 Constantia, South Africa 29.50
- 14 West Wellow Coach House Vineyard, Hampshire, England 5.35 / 14.50 / 21.50
- 15 Chassagne-Montrachet 1er Cru Les Embrazées 2014/15, France 79.50

champagnes

125ml / 750ml

- 55 Deutz NV Champagne, France 8.95 / 52.50
1/2 bottle 27.50
- 56 Champagne Veuve Clicquot NV Champagne, France 70.00
- 57 Champagne Laurent-Perrier Rosé NV France 95.00

sparkling wines

125ml / 750ml

- 50 Prosecco, Ca'del Console NV Veneto, Italy 4.75 / 28.50
- 51 Viticoltori Acquesi Rosé Brut NV Piedmont, Italy 28.50

red wines

glass / carafe / bottle
175ml / 500ml / 750ml

- 21 **Malbec, Vista Flores Bodega Norton, Argentina** 4.95 / 13.50 / 19.50
- 22 **Merlot, d'Alamel Lapostolle, Chile** 4.95 / 13.50 / 19.50
- 23 **Tempranillo, Barrica 3 Candidato, Spain** 4.95 / 13.50 / 19.50
- 24 Malbec, 'Coleccion', Finca La Colonia 2018/19 Argentina 28.50
- 25 Privada (Malbec/Cabernet Sauvignon/Merlot) Bodega Norton 2014/15, Argentina 42.50
- 26 Shiraz, Deakin Estate 2017/18 Victoria, Australia 6.45 / 17.00 / 25.50
- 27 Côtes-du-Rhône, Ferration Père and Fils 2017 Grenache, France 27.95
- 28 Brouilly, Château de la Perrière 2018 Burgundy, France 32.50
- 29 Montagne-Saint Emilion 2015 Château Montaguillon, Bordeaux, France 42.50
- 30 Montepulciano d'Abruzzo, Itynara 2017 Abruzzi, Italy 27.50
- 31 Campofiorin Rosso del Veronese IGT, Masi 2015, Veneto, Italy 42.50
- 32 Featherdrop Pinot Noir Hawkes Bay, New Zealand 8.25 / 22.00 / 32.50
- 33 Cabernet Sauvignon/Merlot Buitenverwachting, 2016, Constantia, Sth Africa 29.50
- 34 Rioja Crianza, 2016 Conde de Valdemar, Spain 7.50 / 20.00 / 29.50
- 35 Aloxe-Corton, 1er Cru Les Vercots 2011 France 85.00

rosé wines

- 41 **Pinot Grigio Rosé, Nina Veneto, Italy** 4.95 / 13.50 / 19.50
- 42 **Zinfandel Rosé, 'Blush' Golden State, California, United States** 4.95 / 13.50 / 19.50
- 44 Chase Côtes de Provence Rosé Provence, France 8.75 / 23.50 / 35.00
magnum 75.00

dessert wines

125ml / 1/2 bottle

- 61 Muscat de Beaumes de Venise 2017 Domaine du Paparotier, France 9.25 / 27.50
- 62 Torcolato, Maculan 2013 Veneto, Italy 35.00

“When I drink I’m not very able, one or two at the most -
with three I’m under the table, with four I’m under the host.” (Dorothy Parker)