



2 COURSES £21.50pp | 3 COURSES £26.50pp

Both options include a glass of wine or cocktail, whether you prefer no, low or loads of alcohol!

Drinks

White wine | LES BOULES BLANC

Easy-drinking and fresh with lots of citrus and apple flavours...

Red Wine | LES BOULES ROUGE

Simple, soft, juicy red... Anyone for Boules?

LEMON & ROSEMARY COLLINS

Bright, zesty and fragrant. Salcombe Start Point Gin with lemon, homemade rosemary syrup and soda.

CARAMEL APPLE SPRITZ

Nostalgia is strong with this one, taking you back to Christmas markets. Vanilla Absolut, apple juice, caramel, topped with prosecco and soda.

ALCOHOL-FREE

VILLA NORIA, CHARDONNAY 0%

Brimming with white peach and exotic fruits. At last, a non-alcoholic offering which tastes like a proper wine.

VILLA NORIA BLANC DE BLANCS 0%

On the palate, it is refreshing with a nice acidity, with creamy and pleasant bubbles.

IDEAL G&T 0%

New London Light, Double Dutch Tonic Water.

RASPBERRY SPRITZ 0%

Inspired by the Scottish Highlands. A refreshing spritz of raspberry and elderflower.

Menu

STARTERS

SOUP OF THE DAY | Croutons, Chargrilled Bread (VG/GFA)

SLOW COOKED SMOKED HAM HOCK TERRINE | Grain Mustard Mayonnaise, Hampshire Watercress, Pickled Shallot (GFA)

SPICED 'NDUJA ARANCINI | Roasted Tomato Sauce, Pickled Chilli, Basil (VG/GFA)

GRILLED SARDINES ON TOAST | Tomato Compote, Grilled Focaccia

MAINS

CHARGRILLED MARINATED BAVETTE | Fried Hen's Egg, Caper And Beurre Noisette Jus (GF)

TEMPURA FILLET OF POLLOCK | Crushed Peas, Curry Mussel Tartar Sauce (GF)

PORK AND VENISON FAGGOTS | Bourguignon Garnish, Pomme Purée

RED LENTIL DHAL | Roasted Tomato, Sweet Potato, Grilled Pitta (VG, GFA)

DESSERTS

STICKY TREACLE PUDDING | Butterscotch Sauce, Vanilla Ice Cream (V)

APPLE AND CINNAMON CRUMBLE | Proper Custard (V)

AFFOGATO | Salted Caramel Ice Cream, Double Espresso (V)

Sides

Fries £5 (VG) | Thick Cut Chips £5.50 (VG) | Tenderstem Broccoli £6 (VG) | Tobacco Onions £6 (VG)