



Mon - Tues - Wed - Thurs - Fri - Sat - Sun



BRITISH WEATHER SUBJECT TO CHANGE

SMALL PLATES

Ancient loaf £3.5

Garden pea & nettle soup £6.5

Devonshire goat's cheese, garden vegetables £9

Diver scallops, broad beans & black pudding £15

New Forest pine smoked salmon, caviar dressing £11

Charred asparagus, black garlic hollandaise, salt cured yolk £11

Crumpet Benedict £7.75 / bashed avocado £7.75/ smoked salmon £8.5

Smoked wood pigeon, blood orange, sea lettuce & roasted hazelnut £12

Spiced tuna tartare, lime & avocado £14

Warm Heritage potatoes, Cornish brie & truffled honey £8

MAINS

Foraged mushroom & barley risotto, wild garlic, monk's beard £13.5

Beer battered fish, chips, mushy peas £15.5

Slow cooked wild boar, buckwheat pasta £16.5

Charred Welsh lamb ribs, garden herb sauce £19

Forest beef burger, butter bun & club sauce £15

Cod "a la plancha", shaved asparagus, peas & lovage £24

Steamed beef pudding, Lincolnshire kale £20

Herb roasted sea trout, Shetland mussel "hummus" £22

Josper grilled chicken, charred corn & millet grain tabbouleh £23

SIDES

Seasoned chips £4

Truffled chips £4.5

Forest leaf salad, rapeseed vinaigrette £4

Heritage carrots, chervil, peas & shoots £4.5

Minted runner beans £4.5

Heirloom tomato salad, shallots £5

Josper grilled New Forest mushrooms, samphire £5

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.
Some dishes contain allergens, or traces of. Please speak to your waiter for further information.

