

WINTER MENU

STARTERS	Baked Camembert, Roasted Garlic & Rosemary, Toasted Sourdough, Sticky Onion Marmalade (gfa*)	8.75
	Sweetcorn Ribs Miso & Maple Glaze, (v), (gf) <i>(Corn on the cob pieces glazed in Miso & Maple Syrup)</i>	7.95
	Chicken Liver Pate, Red Onion Emulsion, Melba Toast (gfa*)	8.50
	Warm Soup (<i>See Board</i>), Homemade Roll & Butter (*gfa), (*vga)	8.25
	Thai Salmon Fish Cakes, Sweet Chilli Dipping Sauce (gf)	9.25

MAINS	Pan Fried Calves Liver, Smoked Back Bacon, Fried Onions, Buttered Mash, Gravy	18.25/10.75
	Chicken Breast, Mascarpone, Mushroom & Marsala Wine Cream Sauce, Fondant Potato, Roasted Carrots, Crispy Salt & Pepper Kale (gf)	19.50
	Fisherman's Pie (Cod, Smoked Haddock & Salmon), Crevette, Chantenay Carrots, Sauteed Greens (gf)	19
	Hampshire Barnsley Lamb Chop, Roasted Rosemary Baby Potatoes, Roasted Carrots, Tenderstem, Rosemary Lamb Jus	22.50
	Traditional Beer Battered Fish & Chips, Garden Peas, Lemon Wedge, Homemade Tatare Sauce (*gfa)	18.25/10.75
	Chefs Chicken Curry, White Rice, Aloo Paratha Bread <i>(Bread with Potato filling)</i>	17.75
	Porcini & Mixed Mushroom Stroganoff, White Rice, Roasted Tenderstem (vg), (gf)	17.95

GRILL	8oz Flat Iron Steak, Skin on Fries, Confit Tomato, Mixed Leaf Salad <i>Chimichurri Sauce ~ £1</i>	23.50
	Home-Made Beefburger, Smoked Cheese, Pretzel Bun, Flat Lettuce, Beef Tomato, Onion, Burger Relish, Skin on Fries (*gfa) <i>Add Bacon ~ £1</i>	18.25/10.75
	Honey & Clove Glazed Roasted Ham, 2 Eggs, Gourmet Chips (gf)	17.50/10
	Moving Mountains Burger, Pretzel Bun ,Lettuce, Tomato, Roasted Tomato Chutney, Skin on Fries (vg)	17.95

(*vga) Can be altered to be Vegan (*gfa) Can be altered to be Gluten Free (*va) Can be altered to be Vegetarian

PLEASE REQUEST THIS FROM YOUR SERVER

(gf) Gluten Free – (v) Vegetarian (vg) Vegan

Sept 24

WINTER MENU

SIDES	Skin On Fries	4.75	Buttered Mash	4.75
	Chunky Chips	4.75	Sauté Market Veg	4.50
	Truffle Chips, Truffle Oil, Shaved Parmesan	5.50	Baby Roast Potatoes	4.50

Sandwiches Served Between 12-2.30pm

Owtons Pork Sausage Baguette, Caramelised Onion Marmalade	8.95	Croque Monsieur, Handful of Fries	11.75
* Smoked Back Bacon & Brie, Cranberry Sauce (*gfa)	8.75	* Homemade Fishfinger, Tartare Sauce (*gfa)	8.75

**Served with a Handful of Crisps & a Salad Garnish On White or Malted Brown*

DESSERTS	Bread & Butter Pudding, Warm Custard	8.25	“Old House” Pudding, Spiced Fruit Suet Pudding, Grand Marnier Sauce, Vanilla Ice-Cream	8.75
	Caramel Apple Crumble Pie, Custard or Vanilla Ice-Cream (*vga) (*gfa)	8.50	Crème Brulée, Rhubarb Purée, Homemade Shortbread Biscuits	8.50
	Homemade Blackberry & Ricotta Ice Cream	4.00	New Forrest Ice Cream Vanilla Pod (*vga) Blackcurrant Sorbet (vg) Passion Fruit Sorbet (vg)	£2.80 Per scoop
	Homemade Lemon & Basil Ice Cream	4.00		

Old House Cheeseboard ~ £10

Cornish Cheddar ~ French Brie ~ Stilton Blue
Grapes ~ Nuts ~ Celery ~ Biscuits & Crackers~ Spiced Apple & Pear Chutney

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*Why not finish your meal with a glass of...*

*Fullers Finest Reserve Port ~ £4.90*

*Harveys Bristol Crème ~ 4.50*

*Baileys on Ice ~ £4.90*

*Courvoisier ~ £4.90*

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