



DINNER MENU

Chefs Homemade Soup of the Day	(v)	£4.95
Creamy Truffled New Forest Mushrooms en Croute	(v)	£6.95
Glazed Rustic Goats Cheese Tartlet Salad served with a Red Onion Confit & Red Pepper Dressing	(v)	£7.25
Smoked Local Mere Trout Pate served with Caperberries and Hot Toast		£6.95
Pan Fried Chicken Livers on English Spinach Leaves with Toasted Pine Nuts & topped with a Tarragon Vinaigrette		£7.25
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Herb Crusted Oven Baked Salmon on Crushed New Potatoes served with a Creamy Chive & Lemon Zest Sauce		£15.95
A Ragout of Seafood (scallops, salmon, haddock, king prawns, mussels, saffron potato, baby vegetables and a white wine and chive sauce)		£18.95
Creedy Carver Duck Breast on a bed of Savoy Cabbage served with a Plum & Apricot Sauce and Purple Spouting Broccoli		£16.50
8oz West Country Sirloin Steak served with Hand Cut Chips, Grilled Tomato & Field Mushroom		£19.95
Wild Mushroom and Asparagus Stroganoff served with Long Grain Rice (v)		£11.50
Dish of Seasonal Vegetables	£2.50	
Dish of Buttered New Potatoes	£2.50	

All meals are served as shown if you require an extra serving of seasonal vegetables or potatoes please let the front of house staff know.