



WINTER MENU

While you wait...

Marinated olives (v) £3.50 - Garlic ciabatta (v) £3.50 - Rustic bread basket with olives and dips (v) £5.50

STARTERS

Homemade soup of the day (v) rustic bread	£5.95	Baked garlic chestnut mushrooms (v) topped with Norbury Blue cheese crumb, rustic bread	£6.50
Smoked salmon parcel filled with Devonshire crab, salmon caviar and a cucumber and dill vinaigrette	£8.50	Homemade Gressingham duck liver pâté orange and pomegranate marmalade, dressed leaves and toasted bread	£7.50
Chargrilled chorizo jalapeno garlic mayonnaise, dressed rocket and basil oil	£7.25	River Exe mussels cooked in white wine, garlic and tomato sauce with rustic bread - main course serving with fries	£6.95 £13.95

DELI BOARDS

GREAT TO SHARE AS A LIGHT BITE OR AS A MAIN FOR ONE

served with rosemary focaccia, olives and dips

Honey and thyme baked camembert (v) fig and apple chutney	£14.50	Butcher's board seared Surrey sirloin, Gressingham duck liver pâté, grilled chorizo, Tilford Brewery 'Rushmoor Ripper' sausage rolls	£18.50
Fisherman's board smoked salmon, crab cocktail, fried whitebait, battered haddock goujons, marinated anchovies	£18.50		

MAINS

please check our blackboard for freshly prepared daily specials

Lightly battered haddock fresh from Brixham market, chunky chips, minted peas and tartare sauce	£13.75	Wild mushroom, squash pearl barley risotto (v) Norbury Blue cheese, toasted pumpkin seeds, basil oil and rocket	£12.95
Prime beef burger hand cut smoked bacon, cheddar, lettuce, tomato, sassy sauce, tomato relish, toasted brioche bun and fries	£13.95	Steak and St Peter's dark ale pie smashed carrot and swede, chunky chips and gravy	£14.95
Pan-fried breast and confit of duck celeriac puree, dauphinoise potatoes, braised red cabbage, blood orange sauce	£16.95	Slow-cooked pork belly caramelised red onion mash, buttered kale and leeks, crispy sage leaves, sage and apple sauce	£15.95
Roasted vegetable and goat's cheese pie (v) smashed carrot and swede, chunky chips and gravy	£13.95	Chargrilled 10oz Surrey sirloin steak garlic mushrooms, watercress, oven-dried tomato, chunky chips and béarnaise sauce	£22.50
Pan-fried fillet of sea bass spinach mash in a rich clam and mussel broth	£16.95		

A BIT ON THE SIDE £3.50

Seasonal vegetables - Mixed leaf salad - Chunky chips - Mash potato - Smashed carrot and swede

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL





DESSERTS

all £5.75

Double chocolate brownie
vanilla ice cream and chocolate sauce

Festive-spiced apple tart tatin
cranberry ice cream and boozy berries

Vanilla and white chocolate cheesecake
chocolate ganache

Toasted hazelnut crème brûlée
homemade sultana shortbread

Sticky toffee pudding
toffee sauce

BRITISH CHEESE SELECTION

fresh grapes, celery, apple chutney and selection
of artisan assorted biscuits

£8.25 for three / £2.50 per extra cheese

Norbury Blue – English blue cheese made on
Norbury Park farm, situated within Norbury Park,
Surrey. Has a moist, creamy texture with a
pleasantly musty aroma. It is tangy like Roquefort
with the creaminess of rich Brie. The blue veins
have a smoky, earthy flavour.

Tunworth brie – camembert-style cheese made by
Stacey Hedges and Charlotte Spruce in Hampshire
and has been named Supreme Champion at the
British Cheese award since 2005. Sweet flavours
which takes in vegetal cabbage notes.

Golden Cross goat's cheese – rich and cream goat's
cheese from Greenacres Farm in East Sussex

Quickes Red Leicester – fresher than a regular
cheddar, this cheese retains a nuttiness which is
combined with a lemony creaminess. Crumbly
texture

Goodweald smoked cheddar – naturally smoked,
hard farmhouse cheese. Rich but not over-smoked
flavour. Creamy and tangy full-flavour, with a
pleasant toasted aroma.

MEADOW COTTAGE FARM ICE CREAM

1 scoop £1.75/ 2 scoops £3.50 / 3 scoops £4.75

vanilla – chocolate – cinnamon
strawberry – salted caramel – Christmas pudding

SORBETS

mandarin – lemon



RED CARD REWARDS

Sign up one of our loyalty cards and receive a

£10 Welcome Voucher

Check out our website for more information

MOZZO COFFEE

Roasted in Hampshire, using blends of the finest coffees
available

Mozzo invests 5 pence into the Community2Community fund
for every kilo of coffee sold.

Espresso	£2.20
Double espresso	£2.60
Americano	£2.60
Cappuccino	£2.95
Flat white	£2.75
Mocha	£2.95
Latte	£2.95
Hot chocolate	£2.95
Macchiato	£2.65

LIQUEUR COFFEE 25ml

Amaretto, Baileys, Calypso, French, Irish £5.50

- TAKEAWAY COFFEE AVAILABLE -

SANDWICH MENU

SERVED MONDAY TO SATURDAY LUNCH ONLY

Served with farmhouse white, granary or rosemary
focaccia bread
Gluten-free bread available

Rare roast Surrey beef £8.95
horseradish, watercress mayo

Smoked salmon and crab cocktail £7.25
peppery rocket

Avocado and roasted red pepper houmous (v) £6.95
sticky onions, sun-blushed tomatoes

Chargrilled chicken BLT £7.25

Cheddar and pickle £6.95

Roast turkey £7.25
stuffing and cranberry sauce

All sandwiches are served with fries or a cup of
homemade soup of the day

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