

# S U M M E R M E N U

## Nibbles

Crispy fried whitebait with a zesty lemon aioli 5.50

Honey and mustard glazed chipolatas,  
and crispy onions 6.50

Baked sourdough, The Cold Pressed Oil Company  
rapeseed oil, balsamic syrup and salted butter **V \*VE** 5.50

Laverstoke Park buffalomi fries with a spicy coconut  
yoghurt, avocado and harissa dip, topped with candied  
seeds **V** 7.50

Marinated giant green olives with rosemary  
and sundried tomatoes **VE** 3.95

## Specials

Our chefs work with local suppliers to source the freshest ingredients,  
and create an exciting and varied selection of daily specials, overflowing with flavour.

**See our blackboard for today's selection.**

## Starters

Soup of the day, with freshly  
baked sourdough bread **VE** 6.00

Laverstoke Park Farm buffalo mozzarella, bloody mary  
marinated beef tomato, roasted cherry tomatoes, and  
candied seeds **V \*VE** Starter 7.50 | Main 13.95

Prawn cocktail: romaine lettuce, crispy onions, Marie  
Rose sauce, freshly baked sourdough bread 8.75

Sun blushed tomato, red pepper and feta tart,  
with a mixed leaf salad, garlic and parsley dressing,  
roasted heritage tomatoes, and beetroot glaze **V** 7.75

Ham hock and pea terrine, with piccallilli,  
and toasted sourdough 8.25

Baked camembert to share, with honey and thyme,  
and fresh sourdough bread for dipping 16.50

## Mains

Grilled chicken Caesar salad: romaine lettuce,  
sourdough croutons, pancetta lardons, shaved Parmesan,  
anchovies, and Caesar dressing 15.50

Crispy-battered haddock and chunky chips  
with minted crushed peas, and tartare sauce 17.50

Salmon and New Forest asparagus fishcake,  
with roasted new season potatoes, buttered green  
beans, sauce vierge 18.25

Traditional Cumberland sausages, chive mash, sautéed  
summer greens, cider braised onions 13.95

8oz Himalayan salt dry-aged English sirloin steak,  
with seasoned chips, roasted flat mushroom and vine  
tomatoes, served with your choice of peppercorn sauce,  
blue cheese or garlic and chive butter 31.95

Summer grain salad: quinoa, bulgar wheat, grilled  
asparagus, pomegranite seeds, cherry tomatoes, candied  
seeds, avocado and harissa dressing **VE** 12.50  
Add grilled Laverstoke Park Farm Halloumi **V** 3.50

Grilled fillet of bream, olive and artichoke tapenade,  
roasted cherry tomato and clam linguini 18.95

Lamb and mint pie, in a crispy pastry case, with  
buttered mash, and sautéed summer greens 16.95

Spiced sweet potato short crust pastry pie, with buttered  
mash, and sautéed summer greens **V \*VE** 15.95

Prime British steak burger, mature cheddar, smoked  
pancetta, crispy onions, burger sauce, skin-on-fries 15.95

## Sides

Secretts' baby leaf salad,  
cherry tomatoes, house  
dressing **VE** 3.95

Sautéed summer greens  
**V \*VE** 3.50

Skin-on-fries or  
chunky chips **VE** 3.50

Rosemary and garlic  
roasted new season  
potatoes **VE** 4.95

## Desserts

Bramley apple and vanilla crumble tart, with clotted cream gelato **V \*VE** 7.25

Glazed lemon tart, summer berry compote, and chantilly cream **V** 8.25

English strawberry Eton mess, chantilly cream, and meringue **V** 6.50

Sticky toffee pudding, miso and muscavado caramel, and vanilla gelato **V** 6.75

Dark chocolate brownie, with vanilla gelato and caramel sauce **V** 7.25

Mooka gelato: chocolate, vanilla, salted caramel, clotted cream, rum and raisin **V**

Mooka sorbet: mango, blackberry, lemon sorbet **VE**

1 scoop 1.95, 2 scoops 3.80 or 3 scoops 5.85

English cheese board, with apricot and ginger chutney,  
fresh celery and crackers 12.50

Choose 3 from: Rosary Ash, Sussex Charmer, Dorset Blue, Tunworth Brie

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## Sunday Roasts

What's a weekend without a roast in  
your favourite pub?

See our specials board for our selection of roasts  
available, all day every Sunday\*.

Gluten free and child portions available.

\*Subject to availability. Booking advised.

## Sandwiches

All our sandwiches are served with skin-on-fries

Available Monday to Saturday lunchtimes  
EXCLUDING BANK HOLIDAYS

B.L.T with crispy lettuce,  
beef tomato, and mayonnaise, served on Farm  
House granary or white bread 9.75

Mature cheddar cheese, real ale chutney,  
and fresh rocket, served on Farm House granary  
or white bread **V** 9.25

Crispy-battered fish finger sandwich, in a brioche  
style bun, with lemon and chervil aioli,  
and fresh rocket 12.95

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## Green plate policy

### Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

**Please do not consume anything not served on a green plate.**

**V = VEGETARIAN DISH    VE = VEGAN DISH    \*VE = CAN BE ADAPTED TO VEGAN ON REQUEST**

**Please note, an optional 10% gratuity will be added to your bill.**