

The Sir Walter Tyrrell

Daily Menu

Available in the Restaurant, Bar and Garden

12 noon till 3pm and from 6pm till 8.30pm

Order Single courses only in the garden at the bar; sweets can be ordered separately Thank you

Starters

- Chefs Soup of the day with crusty bread £5.25
- Spicy tomato pomodoro bruschetta (fresh anchovies optional) £5.95
- Potted chicken liver pate, salad, granary toast and fruit chutney £7.50
- Parmesan, baby spinach and potato frittata with pesto dressing and salad £6.95 (GF) (V)
- Chorizo, black pudding, parmesan and fresh basil frittata £6.95 (GF)
- Tempura King Prawns with salad and chilli dressing £7.95
- Crispy Blanche bait with lemon mayonnaise and salad £5.95
- Thyme, wild mushroom & parmesan risotto with a poached hen's egg £6.25 (V)

Fish dishes

- Beer battered Cod, mushy peas, lemon, tartar sauce and chips £13.50
- Crispy Breaded whole scampi with salad, homemade tartar sauce and chips £13.50
- Healthy baked cod in serrano ham with green pesto, salad and new potatoes £14.50 (GF)
- Hot poached salmon salad with lemon mayonnaise and buttered new potatoes £14.50 (GF)

Meat dishes

- Chicken and Avocado dressed mixed salad with pine kernels and confit vine cherry tomatoes £15.00
- Chargrilled chicken on Mediterranean vegetables with a caramelized onion and parsley jus £15.00
- English Rib steak with field mushrooms, grilled tomato and chips £16.95
- Sauces available**, creamed brandy peppercorn, tarragon and mushroom or shallot and red wine £2.00
- Roasted lamb chump with buttered creamy mash, seasonal green vegetables, red wine and shallot jus £15.95

House Burgers in Brioche or Flour baps

- with dressed salad, coleslaw and chips
- Venison and cranberry burger with crispy onion rings £13.95
- Aberdeen Angus steak burger with bacon and cheese £13.95
- Chargrilled chicken Burger with tomato £12.95
- Field mushroom, tomato and brie burger £12.95 (V)

Salads and Vegetarians

- Penne pasta in a tomato ragout sauce, with parmesan cheese, salad & garlic bread £12.95 (V)
- Field mushroom, brie cheese and tomato burger £12.95 (V)
- Chicken Caesar salad, bacon, parmesan, croutons & Caesar dressing £13.95
- Warm Poached Salmon Caesar salad with Parmesan shavings, leaves, cherry tomatoes and croutons £13.95
- Traditional Cheese ploughman's with crusty bread, salad, apple and pickles £12.95 (V)

Desserts £6.50 each

- Chefs crumble of the day served with custard
- Sticky date toffee pudding with cream (GF)
- Warm Belgian waffle with berries, clotted cream ice cream
- Classic Crème brulée with shortbread and strawberries
- Soft fruit meringue sundae with soft berries, fruit coulis and ice cream (GF)
- New Forest tubs available from the bar £2.50

Lunch Lite bites

12 noon till 3pm

Sandwiches

white or granary sliced bloomer bread with salad and crisps

Add Chips £1.00

Home cooked ham, salad and tomato £ 6.95

Grated Mature Cheddar with Branston pickle £ 6.25 (V)

Roast Chicken salad with mayonnaise £ 6.95

Egg mayonnaise with cress £ 5.75 (V)

Tuna mayonnaise with cucumber £5.75

BLT with chips £ 7.95

Three Egg Omelettes served with salad and chips £10.50

Please choose two of the following fillings Ham, cheese, onion, tomato or mushroom

Shares and Sides

Garlic ciabatta bread £4.25

Chips or Sweet potato chips £3.50

Side Salad £3.50

Buttered mixed vegetables £3.50

Onion Rings £2.50

Coleslaw £2.50

Additional Cheese £1.00

Tartar Sauce £0.75

Children's choices

all charged at £7.50 for children under seven

Crispy cod and chips with mushy peas or Heinz beans

Battered Chicken fillets, Heinz beans and chips

4oz beef burger, Heinz beans and chips

Tomato Penne pasta topped with cheese and garlic bread (V)

Children's simple Finger sandwiches £4.00

Ham or Cheese or Egg mayonnaise or Marmite or tuna mayonnaise

with crusts removed and a few crisps

**Please note all our orders are cooked to order from fresh quality local produce
Our chefs have your welfare at heart, so please advise your server of any allergies**

All our prices include vat at 20% but does not include gratuity/tip
as we feel it should be down to yourself to reward from your dining experience