

# Sir Walter Tyrrell

## Dinner menu Available from 6pm till 8.30pm

### To Start

Chefs homemade soup of the day served with crusty ciabatta bread	4.95
Morrel and portobello mushroom feuilletage	6.95
Warm Rosemary Focaccia bread with cheese	6.50
Wild boar pâté with granary toast, leaf salad and fruit chutney	6.95
Grenouilles in garlic butter, lemon and crusty bread	6.95
Tiger prawns in a spicy tomato and basil sauce, salad and crusty bread	8.95

### Fish

Beer battered Cod and chips with garden peas or mushy peas, tartar sauce and lemon	12.95
Crispy whitebait with salad, chips and a paprika mayonnaise	12.50
Roasted Salmon Caesar with parmesan, ciabatta croutes and Caesar dressing	14.50
Fillet of Sea Bass with Mediterranean vegetables, sautéed new potatoes and lemon	14.50

### Meats

Pan seared 9 oz Sirloin steak, simply served with grilled tomato, sautéed new potatoes and portobello mushrooms	22.95
8oz homemade pure Beef burger, with lettuce, gherkin, mayonnaise, bacon and chips	12.95
Herb Crusted lamb rump with red wine jus, green beans and sautéed new potatoes	14.95
Meat pie of the day, chips or mash, gravy and seasonal vegetables	14.50
Griddled Gammon steak with chips and garden peas, fried egg, pineapple and salad	14.95
Griddled Chicken with morrel and portobello mushroom sauce, leeks and sautéed new potatoes	14.95

### Salads and Vegetarian

Cheddar ploughman's with apple, celery, coleslaw, lettuce, pickle, pickled onion and crusty bread	12.95
Meat Ploughman's with pâté, ham and chicken, pickles, coleslaw and crusty bread	12.95
Roasted Salmon Caesar with parmesan, ciabatta croutes and Caesar dressing	14.50
Chicken Caesar salad with bacon, parmesan cheese, Caesar dressing and ciabatta croutes	13.50
Chickpea, butternut squash and vegetable burger, coleslaw, salad and chips	10.95

### Children's selection

all at 7.95

4oz beef burger with cheese, floured bap, chips and beans
Penne pasta with creamy cheese sauce and garlic bread
Cod and chips with garden peas
Sausage, chips and beans

### Deserts

Please see our choices of New Forest ice creams displayed on boards	2.50
Sticky toffee pudding with ice cream or custard	5.50
Warm Belgian waffle with ice cream and butterscotch sauce	5.50
Classic crème brûlée with short bread and a compote of berries	5.50
Homemade Bramley Apple and Mixed Berry Crumble with Custard (cook time 20 minutes)	5.50

### Hot Beverages

Our bean to cup coffee machine gives you coffee from freshly ground beans every time  
Latte coffee, Cappuccino coffee, White coffee, Black coffee, Single espresso, Double espresso,  
Mocha, Hot chocolate or a pot of tea or flavoured tea

### Finish your meal

Treat yourself to a lovely French brandy or other after meal liqueurs!

Please note - Our orders are prepared and cooked to order, if you have less time to dine with us;  
please ask your server to indicate dishes that take less cooking or preparation time

Allergens – All dishes may contain allergens (allergens displayed on posters)

for your own safety please ask if you have any allergens and your server can advise you

Chips are vegan, vegetarian and gluten free, we use a separate fryer to prepare them

All food is cooked fresh to order with raw ingredients so can be adapted, please ask your server at time of ordering