

## Lunch and Dinner Menu

Lunch served from 12 and Dinner From 6pm

**Filled Artisan ciabattas - All served with salad and French fries garnish**  
**Upgrade to a full portion for an additional £2**

Brie and Cranberry with salad 13.25

Tuna mayonnaise and red onion with salad 13.25

Ham & Swiss cheese with leaf salad 13.25

Prawn Marie Rose with lettuce 14.25

BLT with mayonnaise 14.25

Chicken and Bacon with leaf salad 14.95

4oz Sirloin Steak and caramelised red onion marmalade 14.95

Vegan salad and creamy sheese with vegan mayonnaise 13.25

Full portion of fries can be added to your ciabatta for an extra 2.00

**Three egg omelettes** served with salad, and French fries 13.95

Please choose two of the following fillings: - onion, tomato, cheese, bacon, peppers, ham, or mushroom

**Children's choices (For under 7's Only) 8.50**

Cheesy pasta with garlic bread

Crispy battered Cod and fries with garden peas (may contain bones)

Breaded Chicken goujons, beans and fries

Beef Burger, fries and baked beans

Baked beans on toast 6.00

**Starters**

Chef's homemade soup, served with seeded croutons and crusty bread 6.95

Wild boar pate with granary toast, Piccalilli chutney, rocket leaf salad and red wine reduction 7.50

Traditional cocktail of succulent king prawns, iceberg lettuce with lemon and a Marie Rose sauce 8.75

Shredded duck and vegetable spring rolls in filo pastry, sweet chili jam and salad 8.50

Tiger King Prawns in a Italian pomodoro tomato sauce with salad garnish and crusty bread 12.50

Wild Rocket salad with lardons of bacon, walnut and parmesan dressed in a balsamic reduction, parmesan cheese and crispy croutons (Apple instead of bacon available for vegetarians) 7.50

Crispy breaded whitebait, lemon with tartar sauce and dressed rocket leaf salad 8.50

Garlic Artisan ciabatta bread £4.95 with cheese 5.95

**Fish mains**

Beer Battered Cod, mushy peas or garden peas, lemon, crunchy tartar sauce with chips 16.95

Breaded whole scampi with salad, homemade tartar sauce and fries 17.95

Hot poached salmon salad with lemon mayonnaise and new potatoes 17.50

Baked Sea bass with Mediterranean vegetables, pesto, lemon, & sautéed new potatoes 18.95

Crispy breaded whitebait with salad, fries, and homemade tartar sauce 14.95

Baked Cod, in serrano ham with sautéed new potatoes and fresh green vegetables with a white wine cream sauce 17.95

## **Meats Main**

Pan fried Sirloin 8oz steak with chips, sautéed grilled tomato, mushrooms, and green beans

Or plain with salad and chips 26.50

Steak sauces available all at 3.00

Peppercorn laced with brandy and cream or Red wine and shallot or mushroom and white wine

Pot roasted chicken fricassee with madeira wine in a creamy mushroom sauce with wilted baby spinach and sautéed new potatoes 17.95.

Chargrilled Gammon 10oz steak, fried egg, pineapple, chips and garden peas or salad 17.95

Beef Estofado Rigatoni with crusty bread (Slow cooked Braised steak in a rich tomato and Italian herb sauce with rigatoni pasta) topped with Parmesan cheese 19.95

Chicken Peri Peri with coleslaw and jacket fries and salad 16.95

## **Caesar Summer Salads**

Chicken with bacon or Hot poached Salmon with leaf salad, croutons and Caesar dressing 16.95

## **Shortcrust pastry top and bottom pies 16.95**

**all served with fresh vegetables and new potatoes or butter mash potatoes or chips**

Steak, mushroom and ale pie with gravy

Gammon ham, leek and chicken pie with gravy

West country potato and cheese with vegetarian gravy

## **Tyrrell Burgers**

Beef Steak burger (8oz) with lettuce, tomato, gherkin, mayonnaise, with salad, coleslaw, and fries 15.95

~ add bacon 1.00 and/or add cheese 1.00

Breaded chicken burger with lettuce, tomato, mayonnaise, with salad, coleslaw, and fries 14.95

~ add bacon 1.00 and/or add cheese 1.00

## **Vegetarian Choices**

Vegetable or Vegan burger with lettuce, mayonnaise, tomato, salad, coleslaw, and fries 14.95

~ add cheese or sheese 1.00

Conchiglie pasta in a creamy mature cheddar cheese and white wine sauce, with parmesan cheese, asparagus, and mushrooms, with pea shoots, and garlic bread 15.95

## **Desserts 6.95 each**

Bramble apple and mix berry crumble with custard

Crème Brulé with Scottish shortbread and a compote of berries

Baked lemon Cheesecake with ice cream and soft fruits

Dark Belgian chocolate and caramel tart with ice cream and toffee sauce

Sticky toffee pudding with ice-cream or custard

Italian meringue Sundae with soft fruit and ice cream and fruit compote

New Forest Tubs please ask your server or see boards for choices available £3.50 each

*Our staff are here to help, please ask if you require anything,  
they are busy and doing their best to provide you with the best service they can  
Please be patient during busy times*

***Please note a service Charge of 10% is added to your bill which is discretionary***

### **ALLERGENS – PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES**

**Some dishes can be adapted e.g. new potatoes or sautéed new potatoes as an alternative for chips  
sorry but gluten free bread is not available**

**Nut allergies cannot be catered for as all surfaces may have traces of nut**

**All fryers may contain traces of fish, flour or dairy**