

Autumnal Season Menu - available from 12noon

Starters or small bites

- Chef's homemade soup, served with seeded granary bread croutons and crusty bread 7
- Italian Spaghetti Bolognese with parmesan and crusty bread 8.50
- Succulent king prawn cocktail in a Marie rose sauce with lettuce, lemon and buttered granary 9.50
- Wild boar pate with granary toast, Piccalilli chutney, leaf salad and red wine reduction 7.50
- Shredded duck and vegetable spring rolls in filo pastry, sweet chili jam and leaf salad 9
- Vegetable spring rolls with leaf salad and a sweet chilli jam 8.50
- Tiger King Prawns in a garlic, chilli and tomato sauce with salad garnish and crusty bread 13
- Crispy deep fried breaded whitebait, lemon, tartar sauce and leaf salad 8.50
- Trio of Romsey finest ChalkStream Trout with granary toast, lemon and leaf salad (hot smoked, pate and cold smoked) 13
- Garlic Artisan ciabatta bread 5 with cheese 6
- Chips 4 with cheese 5

Three egg omelettes - served flat with salad and fries 15

Two fillings from - onion, tomato, cheese, bacon, peppers, ham, or mushroom

Filled Artisan Ciabatta's

All include a leaf salad and a garnish portion of fries, make it a full portion for just an extra 2.00

- Brie and Cranberry 13.50
- Tuna mayonnaise and red onion 13.50
- King prawn Marie rose with lemon 15
- BLT with mayonnaise 14.50
- Chicken and Bacon with mayonnaise 15
- Sirloin 4oz Steak with fried red onions 15

Fish

- Beer Battered Cod, mushy peas or garden peas, lemon, homemade tartar sauce with chips 17.50
- Crispy breaded whole tail scampi with salad, homemade tartar sauce and fries 17.50
- Baked Sea bass with Mediterranean vegetables, pesto, lemon, & sautéed new potatoes 19
- Crispy breaded whitebait with salad, fries, and homemade tartar sauce 15
- Baked Cod, in serrano ham, sautéed new potatoes and fresh green vegetables with a cream sauce 18

Meats

- Sirloin 8oz steak, cooked to your liking with tomato, mushrooms, and tender stem broccoli or plain with salad and a choice of sautéed new potatoes or chips 29.50
- Steak sauces available all at 3.00 (peppercorn or mushroom and red wine)
- Sirloin 4oz steak, with potato fries and dressed side salad or peas 15
- Gammon 10oz steak, fried egg, pineapple, chips and garden peas or salad 19

Italian Dishes

- Spaghetti Bolognese with parmesan cheese and garlic bread and salad garnish 17
- Breaded chicken Milanese with spaghetti, parmesan, peas and lemon 18
- Spaghetti Napolitan in a garlic and mushroom tomato sauce with garlic bread 16
- Conchiglie pasta in a creamy mature cheddar cheese and white wine sauce with asparagus and sliced mushrooms, topped with parmesan, pea shoots and garlic bread 16

Other Traditional & Speciality Dishes

Chicken fricassee in a madeira wine cream sauce with sliced mushroom and wilted baby spinach, served with sautéed new potatoes 18.50

Beef Bourguignon, slow cooked Braised beef in a red wine sauce with lardons of pancetta bacon and button mushrooms, served with butter mash and seasonal vegetables 19.50

Hot Chicken, vegetable or fish madras curry, with garlic, onions, peppers, coriander and red lentils with basmati rice 18

~ Mango chutney 1.00 ~ poppadum 1.00 each

Confit leg of duck with pak choy, butter mash and a black cherry sauce 21

Pork tenderloin in smoked bacon and thyme with wild mushroom and grain mustard cream sauce, baby leek and tender stem broccoli and sauteed new potatoes 20

Deep Filled Shortcrust Pastry top and bottom pie all charged at 17.50

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

Steak, mushroom and ale

Gammon, ham, leek and chicken

West country potato and cheese with vegetarian gravy

Tyrrell Burgers

All served with lettuce, tomato, mayonnaise, salad, coleslaw and fries

~ add bacon 1.00 and/or add cheese 1.00

Beef Steak burger (8oz) with gherkin 16

Breaded chicken burger 16

Vegetable 15

Vegan burger – served with vegan mayonnaise and no coleslaw 15

Children's 9.50 including a single ice cream desert with choice of sauce

Cheesy pasta with garlic bread

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

Breaded Chicken goujons and fries with peas or beans

Beef Burger and fries and with peas or beans

Small spaghetti bolognese with garlic bread

Baked beans on toast 6.00

Desserts 7.50 each

Brambley apple and mixed berry crumble with custard, cream or ice cream

Crème Brulée with shortbread and a mixed berry compote

Homemade Cheesecake with ice cream and soft fruits

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

Sticky toffee pudding with custard, cream or ice cream

Vanilla ice cream with a choice of sauces 1.00 per ball

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

*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*

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