

Available daily 12-2.30pm and 6.30pm-9.00pm

BERESFORD'S BITES Great on their own, served alongside an aperitif or shared amongst friends.

Each plate £4 or 3 plates for £10

GARDEN

CHICK PEA CHIPS, Garlic Aioli

MAC & CHEESE BITES

GARLIC ROASTED PEPPERS, Harissa

FOREST

BLACK PUDDING CROQUETTE, Apple Gel

BABY BACK RIBS, Hoisin Sauce

PORK QUAVERS

SEA

TIGER PRAWN, Garlic & Chilli

THAI FISH CAKE

DEVILLED WHITEBAIT

STARTERS

HERITAGE TOMATO SALAD, HUMMUS, PARMESAN TUILE £7

PIGEON BREAST, TEXTURES OF BEETROOT, NASTURTIUM £8

HAND DIVED SHETLAND SCALLOPS, ROASTED CAULIFLOWER PURÉE, YUZU GEL, KOMBU DRESSING £13

TERIYAKI MARINATED MACKEREL, SATAY, PICKLED CUCUMBER £8

GARDEN PEA VELOUTÉ, SOFT POACHED FREE RANGE HEN'S EGG, HOME SMOKED STREAKY £7

CHARRED PEAR, SEA SALT ROASTED CELERIAC, HONEY TRUFFLE MASCARPONE £7

SALAD OF BEEF CHEEK, CHARD GEM, SPRING ONION, BLACK GARLIC MAYO £8

LARGE PLATES

PAN ROASTED COD, CARAMELISED SHALLOT, PEAS, BEANS, SAFFRON POTATOES, PURSLANE £19

CREEDY CARVER CHICKEN BREAST MARINATED IN RED WINE, SHALLOT PURÉE, MUSHROOM, PANCETTA, RED WINE SAUCE £18

NATIVE LOBSTER, AGED SIRLOIN, NEW SEASON NERO, ASPARAGUS, BABY TURNIPS, SEA HERBS, LOBSTER JUS £24

SESAME TEMPURA HALLOUMI, PICKLED TOMATOES, QUAILS EGG, SHALLOTS £17

PAN SEARED HALIBUT, RAREBIT, DIJON MASH, SPINACH, SAUCE VIERGE £20

CREEDY CARVER DUCK, GOLDEN RAISIN PURÉE, WILTED GREENS, SEARED CAULIFLOWER, ASPARAGUS £20

BELLY OF PORK, FILLET, GRELOT, BROAD BEANS, FONDANT POTATO, PINEAPPLE PURÉE, RED WINE SAUCE £19

GUINEA FOWL, WILTED GREENS, HOME CURED BACON, WILD MUSHROOM, RED WINE SAUCE £18

FROM THE GRILL All Steaks accompanied by Vine Tomatoes, Fat Chips, Flat Mushroom, Watercress

28 DAY MATURED SIRLOIN STEAK £26

28 DAY MATURED FILLET STEAK £30

Add a sauce to your dish: Peppercorn Sauce, Blue Cheese Sauce, Red Wine Sauce £3

ON THE TABLE

Any side dish £3 or 2 side dishes for £5

Wilted Greens

Shoestring Fries

Chantennay Carrots

Jersey Royals

Mixed Salad

Mashed Potato

DESSERT

LEMON POPPY SEEDS, LEMON CURD, LEMON BALM ICE CREAM, MERINGUE £7

CINNAMON DOUGHNUTS, CHOCOLATE ICE CREAM CAPPUCINO £7

SALTED CARAMEL FONDANT, GREEN APPLE SORBET £7

TANZANIAN CHOCOLATE CREMEUX, RASPBERRY, MALTED ICE CREAM £7

NEW FOREST STRAWBERRY CHEESECAKE, TASTING OF STRAWBERRY £7

PEACH, VANILLA, THYME MILLE FEUILLE £7

SELECTION OF HOMEMADE NEW FOREST ICE CREAMS & SORBETS £7

SELECTION OF ARTISAN CHEESES WITH CHUTNEY £10

Guests on a Dinner inclusive package have an allowance of £30.00 per person to spend on food items

A discretionary service charge of 10% will be added to your bill

Food allergies & intolerances: Some of our foods contain allergens. Please speak to a member of staff for more information