



SPRING MENU

STARTERS

Hot smoked mackerel salad warm peppered goat's cheese fritters, beetroot, wholegrain mustard dressing	£7.75 S £14.95 M	Freshly made soup (v) rustic bread	£5.75
Roast fig and rosemary tart (v) Secretts' salad, spiced pine nuts, mustard and Blacksticks blue cheese dressing	£7.25	Dorset pork belly croquettes homemade piccalilli and apple salad	£7.25 S £11.95 M
Tempura tiger prawns Secretts' salad, sweet chilli sauce	£8.25 S £13.95 M	Chicken liver parfait homemade English rhubarb and onion chutney, croutes	£6.95
		John Ross whisky-cured salmon Secretts' watercress, pickled cucumber, salt baked radishes, horseradish crème fraiche	£7.95

SHARING BOARDS

Baked camembert (v) rosemary and garlic, caramelised onion jam	£13.25	Charcuterie board rare roast British beef, pork belly fritters, chicken liver parfait, grilled chorizo	£17.95
Fish board John Ross smoked salmon, roast trout and salmon rillettes, battered tiger prawns, hot smoked mackerel fillet, pickles	£16.95	Mezze board (v) olives, sun dried tomatoes, breaded halloumi, houmous, balsamic onions	£14.95

**** The above boards are all served with Secretts' salad, rustic breads and dips ****

MAINS

Grilled bream fillets spring onion champ, asparagus, pea and tomato fricassee, mustard and tarragon jus	£15.95	Roast celeriac, chestnut mushroom and chickpea shepherd's pie (v) Sussex cheddar, sweet potato mash, seasonal vegetables and a thyme and cranberry jus	£12.95
Chargrilled asparagus and spring green risotto (v) soft poached egg, Parmesan crisp, Secretts' salad	£11.95	8oz British beef burger cheddar cheese, bacon, brioche bun, chunky chips, tomato chutney	£15.95
Red Mist beer-battered haddock chunky chips, buttered peas	£13.95	Cumberland sausages mustard and sage mash potato, spring kale, caramelised onion and apple jus	£13.95
Roasted free range herb chicken baked cauliflower and smoked Applewood gratin, baby vegetables, smoked bacon, mushroom and tarragon jus	£14.95	8oz sirloin steak chunky chips, home-dried plum tomatoes, grilled mushroom and pepper sauce	£22.95
Braised beef and Surrey ale pie chunky chips, fresh seasonal vegetables, and red wine gravy	£13.95		

A BIT ON THE SIDE £3.00

Mixed leaf salad
New potatoes
Marinated olives

Rocket and Parmesan salad
Chunky chips
add cheese 50p

Rustic breads
Garlic ciabatta
Buttered spring greens

FRESH - LOCAL - SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER. DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE



HOMEMADE DESSERTS

Classic crème brûlée homemade shortbread	£5.95	Chocolate fondant brownie poached pear, vanilla ice cream, praline crumb	£5.95
Apple panna cotta raspberry compote, hazelnut crumble, cinnamon syrup	£5.95	Sticky toffee pudding butterscotch sauce and homemade vanilla ice cream	£5.95
Pecan and maple tart clotted cream ice cream	£5.95	A selection of handmade truffles	£3.75
Vanilla bean and white chocolate parfait poached rhubarb, crispy oats	£5.95		

HOMEMADE ICE CREAMS

Any 3 scoops for £4.75

Chocolate – Vanilla – Strawberry – Honeycomb –
Salted caramel

Sorbets

Mango – Raspberry – Lemon

SELECTED ENGLISH CHEESES

Any 3 cheeses £7.00. Additional cheeses £2.00
each

Tornegus – *Rind-washed semi hard cheese, a real
classic*

Blackstick blue – *Medium-matured, semi-hard blue
cheese, good flavour*

Isle of Avalon – *Rind-washed cutting cheese, fruity
flavour*

Ragstone – *Ash covered mature goat's cheese log*

Wigmore – *sheep's-milk, Brie*

Tunworth – *A soft centred floral and intense cow's
cheese with a bloomy rind*

SANDWICH MENU

Served Monday to Saturday lunch only

Cattleman's rare roast beef, rocket, beef tomato and horseradish mayonnaise £7.75

John Ross smoked salmon with caper and dill crème fraiche £7.75

Chargrilled chicken, smoked bacon, lettuce and tomato £6.95

Mature cheddar with homemade rhubarb chutney (v) £6.75

All sandwiches are served with chunky chips or soup, with a choice of fresh white or granary bloomer

MOZZO COFFEE

Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.

Roasted in Hampshire, using blends of the finest coffees available

BARISTA COFFEE

espresso	£2.20
double espresso	£2.50
americano	£2.60
cappuccino	£2.90
flat white	£2.70
mocha	£2.90
latte	£2.90
hot chocolate	£2.95
macchiato	£2.60

LIQUEUR COFFEE 25ml

Amaretto	£5.25
Baileys	£5.25
Calypso	£5.25
French	£5.25
Irish	£5.25

TAKE AWAY 250g Ground filter coffee	£6.00
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