

Nibbles

Marinated Olives, red chilli, garlic, sun blushed tomatoes, lemon thyme & roasted spices **£2.95 (v+) (gf)**

Queens green olives, feta, sun blushed tomatoes, confit garlic & toasted cumin seeds **£3.50 (v) (gf)**

Selection of baked Bread, extra virgin olive oil & sweet balsamic vinegar **£3.50 (v+)**

Moroccan spiced Hummus, dukkah, toasted pitta, micro coriander & lemon **£4.75 (v)**

Pigs in blankets, chipolata sausage wrapped in pancetta, crackling dust & spiced ketchup **£4.95**

Toasted Garlic Sourdough, tendril pea shoots & extra virgin olive oil **£4.50 (v)**

Small plates

Homemade soup of the day, stone baked bread & salted whipped butter **£5.50 (v)**

Pan seared Garlic & herb marinated king prawns, citrus dill mayonnaise, grilled asparagus, sautéed samphire, toasted sesame seeds, burnt lemon cheek, garden radish, Cajun salt, tomato concasse & chilli infused olive oil **£7.95 (gf)**

Cornish hake Goujons, devilled aioli, soft egg, watercress, baby capers, cornichons, lemon & smoked pimento **£6.95**

Roasted garlic marinated Aubergine, quinoa spiced tabbouleh salad, toasted pine kernels, petite micro herb salad, lemon, pomegranate pearls, red chilli, sumac dust, salsa Verde & caper gremolata **£6.50 (gf) (v+)**

Hampshire black pudding, fried egg, sautéed new potatoes, pancetta, endive, pork scratching, aioli & truffle **£6.50**

Breaded Halloumi bites, crunchy samphire, sticky pomegranate, tendril shoots, garden peas, lemon & aioli **£6.25 (v)**

Thyme & garlic marinated chicken breast, Caesar salad, soft egg, baby gem, pickled white anchovies, croutons shaved parmesan, tomato concasse, dried serrano ham, tendril pea shoots & sumac dust **£7.50/£12.95**

Cajun spiced & orange Salted Crispy Fried Tofu, Chinese leaf cabbage, Bok choy, spring onions, micro coriander, mint, bean sprouts, ginger, wheat noodles, sweet chilli, toasted sesame seeds, crispy shallots & lime **£6.95/12.50 (v+)**

Garlic & rosemary studded baked camembert, baked fig, vegetable crudités, caramelised onion marmalade, cranberry relish, crisp bread, dressed petite leaves, quince jelly & toasted sour dough **£14.50 (v) (enough to share for two)**

Sandwiches

Cumberland sausage, smoked applewood, red onion marmalade, Dijon aioli, cider & wholegrain jus **£9.95**

Cornish breaded hake goujons, devilled aioli, shredded iceberg lettuce, red onion, cornichons & lemon **£8.95**

Croque Monsieur, toasted serrano ham & mature cheddar cheese **£8.95** (fried egg supp £1)

Wraps

Cajun rubbed chicken, picante salsa, sour cream, avocado, mexicano cheese, baby gem, roasted red pepper & tomato **£10.95**

Grilled halloumi, natural yoghurt, julienne vegetables, dukkha, sweet chilli sauce & baby spinach **£10.95 (v)**

Flash fried rump steak, smoked Applewood, red onion marmalade, Dijon aioli, watercress & peppercorn sauce **£12.50**

Larger plates

Lightly battered Cornish Hake, crushed green pea & mint, chunky tartare sauce, rosemary salted hand cut chips, crunchy samphire, pomegranate molasses & lemon **£14.50**

Graves Cumberland Sausage ring, Hampshire black pudding, smoked cheddar creamed potatoes, roasted carrot, pork scratchings, tomato concasse, sumac dust, sautéed curly kale, wholegrain mustard & cider jus **£13.50**

Queen's head beef Burger, toasted brioche bun, mature cheddar, dry cured smoked pancetta, house pickles, shredded cabbage, aioli, spiced ketchup & rosemary salted hand cut chips **£13.50**

Queen's head sesame crumbed spiced bean & Vegetable Burger, toasted brioche bun, grilled halloumi, tzatziki Greek yoghurt, house pickles, shredded cabbage, aioli & rosemary salted hand cut chips **£13.50 (v)**

Grilled haloumi, roasted red pepper, green pea & garlic risotto, tenderstem broccoli, burnt lemon, mint Greek yoghurt, petite garden herbs, sun blushed tomatoes, wild rocket, Cajun & honey seasoned sticky toasted seeds **£14.50 (v) (gf)**

Free range twice cooked belly of pork, colcannon creamed potatoes, cinnamon spiced apple compote, roasted parsnip, wild mushroom compote, sautéed curly kale, crispy pancetta, Malbec red wine, blue cheese & Ricard jus **£16.50 (gf)**

28 day dry aged Dijon rubbed Steak, spinach puree, rosemary salted hand cut chips, baked Portobello mushroom, confit cherry vine tomatoes, pink peppercorn & thyme sauce **8oz Rump £19.50 OR 8oz Fillet £23.95 (gf)**

Sides - £3.50

House salad with sweet sherry balsamic dressing (v)

Roasted Anya potatoes, garlic, rosemary, lemon & aioli (v)

Sautéed kale, pancetta, garlic butter & black pepper

Tenderstem broccoli with red chilli, oyster sauce & crispy shallots

Chef's selection of seasonal vegetables & truffle oil (v)(gf)

Rosemary salted hand cut chips & homemade aioli

Smoked truffle cheddar creamed potatoes, taleggio & breadcrumbs