

ALL DAY MENU



HAUNCH OF VENISON

Starters

Homemade Soup of the Day (v) <i>with bread & butter</i>	6.95
Crispy Squid <i>with salad & tartar</i>	7.50
Duck Liver Parfait <i>with onion chutney & toasted bread</i>	8.95
Glazed Goats Cheese (v) (GF) <i>with roasted beetroot, walnuts & rocket</i>	8.95
New Forest Wild Mushrooms On Toast <i>with black olive tapenade, garlic & crispy sage</i>	8.95
Confit Highland Salmon <i>with pickled cucumber, dill & rocket salad</i>	9.50

Mains

Butternut Squash Risotto (v) (GF) <i>with roasted squash, wild mushrooms, pickled pear & toasted seeds</i>	15.95
Locally Produced Venison Sausages (vegan option available) <i>with mashed potato, roasted roots, crispy onion & rich gravy</i>	15.95
House Beer Battered Fish & Chips <i>with tartar & crushed peas</i>	16.95
Slow Cooked Belly Of Pork (GF) <i>with sautéed potatoes, beetroots, roasted apples, silverskin onions & cider sauce</i>	17.95
Garlic, Chilli & Coriander Baked Cod (GF) <i>with sautéed potatoes, sugar snaps, cherry tomato & chorizo ragu</i>	17.95
Gourmet Venison Burger <i>with bacon, blue stilton, wild rocket, onion chutney, gherkin, & chunky chips</i>	17.95
Slow Cooked Red Wine Venison Casserole <i>with sweet potato mash & tenderstem broccoli</i>	19.95
8oz Flat Iron Steak <i>with onion purée and ring, Café de Paris butter, red wine sauce & chunky chips</i>	25.95
Trio of Wild Venison (Loin, Sausage & Pulled Venison) <i>with celeriac fondant, celeriac purée, shallots, pickled blackberries & venison sauce</i>	29.95

Sides

Dressed Salad, Greens, Chunky Chips, Roasted Roots, Sweet Potato Fries, Bread Basket, Mashed Potato	4.50
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