



Please be aware that due to ongoing supply issues, some items may be subject to change
Please let us know of any dietary requirements or allergies

Light Bites

- Pea & vegan feta croquette, pea shoots (VG) £5.50
- Crispy minted lamb, cucumber & spring onion bao buns, mint sauce £7.50
- Crab arancini, brown crab mayo £8.50
- All 3 for £19

To Start

- Salted hake Scotch egg, tomato fondue, micro herbs £7.50
- Pan fried pigeon* breast, potato & blackberry rosti, blackberry sauce (GF) £8 *may contain shot
- Flaked chalk stream trout, crème fraîche, dill & capers, balsamic croutes, crispy capers (*GF) £8.50
- Halloumi & courgette skewers, sweet chilli dip (GF)(V) £7

Sharing

- Meat platter – chorizo meatballs, mixed sausages, “Real Cure” English cured meats, piccalilli, sweet chilli, salad, crispy bread £20
- Vegan platter – mushroom pâté, baba ghanoush, beetroot hummus, grilled pitta, salad & bread sticks (VG)(*GF) £16.50
- Garlic & thyme baked camembert, onion marmalade, toasted baguette (V)(*GF) £15.50

Pub classics

- Beer battered hake fillet, chunky chips, minted pea purée, lemon wedge, tartare £16.95
- Vegan lentil & roasted vegetable curry, poppadum (VG,GF) £15.50
- Pie(s) of the day: locally made pie, greens, mash & gravy. Ask for today’s fillings £16.50
- Home cooked ham, two free range fried hen’s eggs, chunky chips (GF)(DF) £14.50

Burgers

- All with baby gem, beef tomato, gherkin, chilli jam, fries & coleslaw Add cheese £2
- Beef – Owton’s chuck & short rib beef burger £15 (*GF)(DF)
- Chicken – Lightly spiced panko breaded chicken strips £16
- Vegan – delicious vegan burger made from mushrooms, lentils, roasted seeds & spices (VG)(DF) £15.50

Mains

- Za’atar spiced chicken, cauliflower cous cous, harissa & olive oil dressing £18.50
- Vegan flatbread – roasted vegetables, hummus, spiced falafel, tahini dressing (VG) £16
- Whole fish of the day, sautéed new potatoes, citrus butter, salad (GF) £20
- Pancetta wrapped pork tenderloin, pumpkin gnocchi, fried sage, cider cream £19.50
- Pan fried Seabass, crushed new potatoes, braised baby fennel & clams (GF) £19

Sides

- Chunky chips £5 – Fries £4 - Dressed leaves £4 - Buttered tender stem Broccoli £4
- Truffle & parmesan fries £5.50

Gluten Free (GF), *Can be Gluten free (*GF) Vegan (VG), Vegetarian (V), Dairy free (DF)

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



Puddings

Millionaires tart, raspberry sorbet (VG) (GF) £8.50

Warm chocolate brownie, vanilla ice cream, chocolate sauce (GF) £8

Sticky toffee pudding, salted caramel ice cream £8

Warm caramel pecan & apple crumble tart, ice cream £8.50

KA Sundaes £7.50

Chocolate - vanilla ice cream, chocolate brownie pieces, chocolate sauce, cream
& wafer

Berry - vanilla ice cream, berry compote, shortbread pieces, cream & wafer

Selection of Purbeck ice creams & sorbets

Vanilla, Chocolate, Strawberry, Raspberry Ripple,
Salted Caramel, Rum & Raisin, Honeycomb
Rhubarb & Rosehip (VG)

Coconut, Pineapple, Passion fruit or Raspberry sorbet (GF)

3 scoops £6

Hampshire cheese board £11.50

Lyburn Gold, Isle of Wight Blue, Tunworth with crackers & chutneys

Hot drinks

Locally roasted Moonroast cafetiere of coffee £2.95

English breakfast tea £2.20

Selection of herbal teas £2.20

Last orders...

Take a look at our liqueurs, cocktail & brandy selection