



Nibbles

Pork Quavers | Mussell Popcorn | Olives
Padron Peppers with Garlic and Pickled Chilli
Honey and Mustard Glazed Chipolatas

£4 each or three for £10

Sharing Boards

For two to three people as a Starter or for one as a Main Course

From The Land

£28

Sliced Continental Meats, Pork Sausage Roll, Black Pudding Croquette,
Smoked Ham, Pease Pudding, Pickles

From The Sea

£26

Smoked Trout, Grilled Tiger Prawns, Mussel Popcorn, Picked Crab,
Whitebait, Compressed Cucumber, Tartare Sauce, Blini, Fish Eggs,
Crème Fraiche

From The Garden

£22

Olives, Beetroot Humus, Pickled Carrots, Stuffed Peppers, Pickled
Onion Rings, Black Garlic Mayonnaise, Southern Fried Celeriac,
Isle of Wight Soft Cheese, Sourdough
V, VG

From the Grill

28 Day Aged Sirloin - £32 GF

Grilled Local Fish of the Day - Market price GF

Both served with a choice of side and sauce

*Peppercorn, Red Wine, Bone Marrow Hollandaise,
Lemon Hollandaise ALL GF*

Aged Brisket and Bone Marrow Burger - £18

Home-Cured Bacon, Smoked Applewood Cheese, Homemade
Relish, Lettuce, Tomato, Pickle, Brioche Bun, Skin on Fries

Southern Fried Chicken Burger - £18

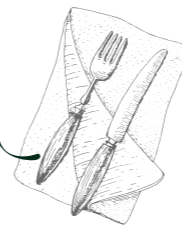
Home-Cured Bacon, Smoked Applewood Cheese,
Homemade Relish, Lettuce, Tomato, Pickle,
Brioche Bun, Skin on Fries

Sweet Potato and Onion Bhaji Burger - £18

Mango and Mint Yogurt, Lettuce, Tomato, Pickle, Brioche Bun,
Skin on Fries V, VGO

Bar Menu

From 12pm to 9 pm



Serving a selection of home-smoked, cured and salted produce.

All our smoked, cured and salted ingredients have been prepared
in-house by our chefs, using the best local and regional ingredients.

Small Plates

BBQ Pulled Jack Fruit
Taco

£9

Avocado, Tomato Salsa
GF, V, VGO

Tiger Prawn Cocktail

£13

Compressed Cucumber,
Sun Dried Tomatoes, Avocado,
Smoked Marie Rose Sauce

Salt and Pepper
Squid

£10

Black Garlic
Mayonnaise, Leaves

Organic Laverstoke Black
Pudding Croquette

£11

Burnt Apple Purée, Rocket

Seasonal Soup

£8

Fresh Sourdough

Local Asparagus wrapped in
Pancetta

£10

Shallot and Smoked Butter Sauce

Large Plates

Lobster
Macaroni

£30

Poole Bay Lobster,
Thermidor Sauce,
Samphire, Grantinéed

Ginger and Lime
Marinated Tofu

£17

Jasmine Sticky Rice, Coconut
Broth V, VGO

add Chicken £5, add Fish £5

Shallot
Tarte Tatin

£17

Rocket, Feta, Sun Blushed
Tomato Salad
V, VGO

Classics

Stanwell's Fish Pie
£20

Fillet of Pollock, Smoked
Cheesy Mash Potato, Shrimp
Cream Sauce, Wilted Spinach
GF

Ham, Egg and Chips
£18

Honey Roast Ham, Deep Fried
Poached Egg, Triple Cooked
Chips, Pease Pudding

Fish and Chips
£20

Fillet of Local Fish, Triple
Cooked Chips, Mushy
Peas, Tartare Sauce

Cornish Mussels
£18

White Wine and Garlic
Served with Bread and Skin on
Fries

Cottage Pie
£23

Beef Blade, Onion and Carrot
Jus, Creamed Potatoes

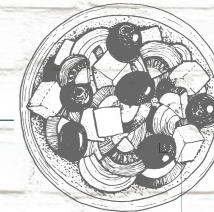
Breast of Chicken
£24

Bacon and Chilli Jam, Fried
Halloumi, Lemon and Garlic
Purple Sprouting Broccoli,
Skin on Fries

GF = Gluten Free, N = Contains nuts, V = Vegetarian, VGO = Vegan Option Available



Sandwiches and Salads



Open Chicken Club Sandwich - £17

with Lettuce, Bacon, Tomato, Soft Poached Egg, Skin on Fries

Smoked Salmon Sandwich - £15

with Smashed Avocado and Peppered Cream Cheese, Skin on Fries

Open Toasted Lymington Crab Mayonnaise Sandwich - £16

with Watercress, Skin on Fries

Open Tomato Melt Sandwich - £13

with Beef Steak Tomatoes, Pesto Salsa, Organic Laverstoke Farm
Mozzarella, Rocket, Black Olives, Skin on Fries V

Honey Roast Ham and Coastal Cheddar Sandwich - £12

with Skin on Fries

Sandwiches served on a choice of Granary, White or Baguette

Half Lobster Salad - £30

with New Potatoes, Garden Salad, Lemon Hollandaise.
Served Hot or Cold

Dressed Crab - £22

with New Potatoes and Garden Salad

Asparagus and Halloumi Salad - £18

with New Potatoes, Tomatoes, Green Beans, Lemon and Garlic Dressing

Line-Caught Sea Bass Niçoise - £22

with New Potatoes, Tomatoes, Green Beans, Soft Poached Egg,
Olives, Lemon and Herb Dressing

Open Beef Taco Salad - £24

with Shredded Beef, Olives, Shallots, Gherkins, Jalapeño Mayonnaise

Sides

New Potatoes GF

Skin on Fries GF

Triple Cooked Chips GF

Purple Sprouting Broccoli GF

Pickled Onion Rings

Stanwell's Smoked Streaky Bacon and Maple Carrots GF

Garden Salad, Lemon & Confit Garlic Dressing GF

Homemade Bread and Butter

£5 each

If you have any special dietary requirements or allergies,
please let a member of staff know as soon as possible