



MENU

NIBBLES

Olives gf / ve	£4.50	Halloumi Fries Spiced Tomato Chutney gf	£6.50
Brie Fritters Cranberry Gel gf	£6.50	Ham Hock, Sage and Caramelised Apple	£9.50
Soup Of The Day Served with butter and a homemade bread roll	£7	Egg Burnt Apple and Whole Grain Mustard Mayonnaise	
Slow Cooked Harissa Lamb Shoulder Chickpea Puree, Pomegranate and Homemade Flatbread	£12	Pigs in Blankets Honey Mustard Glaze gf / df	1 for £2 3 for £5.50 5 for £9
Smoked Haddock Potato Croquet, Vale Farm soft poached egg with a Leek Sauce	£9.50	Harissa Roasted Butternut Squash Chickpea Puree, Pomegranate and Homemade Flatbread	£10

PUB CLASSICS

SJT Burger Smoked Bacon, Applewood Smoked Cheese, Classic Burger Sauce, Beef Tomato, Gem Lettuce & Fries - *gf / *df	£17.95
Cajun Buttermilk Chicken Burger Garlic Aioli, Beef Tomato, Gem Lettuce & Fries - *gf	£17.95
Onion Bhaji Burger Curry Ketchup, Beef Tomato, Gem Lettuce & Fries - ve / *gf	£16
Chargrilled Halloumi Burger Piperade Sauce, Beef Tomato, Gem Lettuce & Fries - *gf	£17.95
Beer Battered Fish & Chunky Chips Our "Mushy Peas", House Tartare Sauce & Lemon gf / df	Sml £11.95 Lrg £17.95
'Mud' Pie of the Day Herb Dressed Vegetables, Buttered Mash & Rich Gravy	£18.95
 Our Award Winning 2025 Pie of the Year - Beef Bourguignon Pie Herb Dressed Greens, Glazed Carrot, Buttery Mash & Red Wine Gravy Our Beef & Bacon in our Pie is locally sourced from Beechcroft Farm & New Forest Wild Mushrooms	£20.95
Superfood Salad Quinoa, Pomegranate, Edamame Beans, Butternut Squash, Carrot, Mooli, Beetroot, Toasted Seeds, Chickpeas, Herb Oil ve / gf	£12.95
Want to Add Chicken or Char-Grilled Halloumi to your Salad?	£4

MAINS

Slow Roasted Beef Blade Rigatoni 12 Hours Slow Roasted Beef Blade, Tomato and Red Wine Ragu, Rigatoni Pasta, Burrata, and Herb Oil	£24
Pan Roasted Chicken Supreme Stuffed with Leek Mousse, Roasted Pumpkin, Seasonal Greens, Hazelnut and Sage Crumb with a Red Wine Jus	£21
Pork Porchetta Chorizo and Butter Bean Cassoulet and Seasonal Greens	£20
Pan Roasted Fillet of Salmon Parsnip Puree, Roasted Beets, Seasonal Greens, Crispy Capers with a Lemon Beurre Noisette	£25
Miso Glazed Celeriac Steak Shimeji Mushrooms, Roasted Pumpkin Puree, Pickled Apple and Toasted Sesame	£17

SIDES

Chunky Chips / Skinny Fries	£4.50
Cheesy Chunky Chips / Cheesy Skinny Fries	£6.50
Mixed Vegetables	£4

SWEET TREATS

Sticky Toffee Pudding	£8.25
Gluten Free 6x, Butterscotch Sauce & Vanilla Ice Cream gf or *ve	
Honey Roasted Fig and Vanilla Creme Brulee	£9
Muscovado Shorbread	
Selection of 3 Artisan Local & British Cheeses	£10.95
Barkham Blue, Tunworth, Stoney Cross, Biscuits, Celery, Grapes, Apple, Chutney	
Scoop of Home Made Ice Cream or Sorbet	£2.50
*df / *ve	
Selection of Home Made Fudge	£3.50
gf	
Pear Tarte Tatin	£9
Caramelised Pears, Puff Pastry, Vanilla Ice Cream and Salted Caramel Sauce	
Pecan Pie	£9
SChocolate Chip Chantilly Cream	
Affogato	£5.50
Vanilla Ice Cream with Double Espresso gf	
Glass of Sauterns Dessert Wine	£9
50ml Warres Heritage Ruby Port	£5.10

Please advise your server of any allergies, intolerances or dietary requirements before placing your order. We use fresh ingredients in our kitchen, and as such we cannot 100% guarantee

gf = gluten free / *gf = can be gluten free / df = dairy free / *df = can be dairy free
ve = vegan / *ve = can be vegan