



MENU

NIBBLES

Olives	£4.50	Halloumi Fries	£6.50
gf / ve		Spiced Tomato Chutney gf	
Fried Caramelised Onion &	£6.50	Pigs in Blankets	1 for £2
Herb Polenta		Honey Mustard Glaze gf / df	3 for £5.50
Truffle Aioli df / gf			5 for £9

STARTERS

Soup of the Day	£6.50
Homemade Bread roll & Butter *gf / *df	
Black Pudding & Apple Scotch Egg	£8.25
Crushed Pea Mayo df	
Beetroot Cured Salmon	£9.95
Saffron & Honey Mayonnaise, Pickled Mooli gf / df	
Crispy Pork Croquette	£7.95
Pickled Vegetable Salad, Spiced Pear Gel gf	
Portobello Mushroom	£8.95
Creamed Leeks, Barkham Blue Cheese, Dressed Leaves gf	

PUB CLASSICS

SJT Burger	£17.95
Smoked Bacon, Applewood Smoked Cheese, Classic Burger Sauce, Beef Tomato, Gem Lettuce & Fries - *gf / *df	
Onion Bhaji Burger	£16.00
Curry Ketchup, Beef Tomato, Gem Lettuce & Fries - ve / *gf	
Beer Battered Fish & Chunky Chips	Sml £11.95
Our "Mushy Peas", House Tartare Sauce & Lemon gf / df	Lrg £17.95
'Mud' Pie of the Day	£18.95
Herb Dressed Vegetables, Buttered Mash & Rich Gravy	
Our Award Winning 2025 Pie of the Year - Beef Bourguignon Pie	£20.95
 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	
Superfood Salad	£12.95
Quinoa, Pomegranate, Edamame Beans, Butternut Squash, Carrot, Mooli, Beetroot, Toasted Seeds, Chickpeas, Herb Oil ve / gf	
Want to Add Chicken or Char-Grilled Halloumi to your Salad?	£4.00

MAINS

Home Smoked & Slow Cooked Brisket	£24
Potato & Swede Dauphinois, Greens & Chantenay Carrots, Red Wine Glaze gf	
Pan Fried Fillet of Sea Bass	£20.95
Squash Arancini, Kale, Creamy White Wine Sauce gf / *df	
Slow Braised Lamb Shoulder Shepherds Pie	£21
Seasonal Greens, Red Wine Gravy gf	
Confit Duck Leg	£22
Black Grapes, Burnt Onion Puree, Parmentier Potatoes, Seasonal Greens gf	
Cauliflower & Spinach Linguine	£15.95
Roasted Swede, Tomato Fondu, Pine Nut & Herb Crumb Ve	

SIDES

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

SWEET TREATS

Sticky Toffee Pudding	£7.95
Gluten Free 6x, Butterscotch Sauce & Vanilla Ice Cream gf or *ve	
Winter Berry Crumble Tart	£8.25
Homemade Vanilla Custard, Vanilla Ice Cream *gf	
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	
Pistachio Baked Alaska	£8.95
Cashew Nut Praline, Mulled Wine Berries gf	
Steamed Chocolate Pudding	£7.95
Chocolate Sauce, Brandy Fruit & Citrus Ice Cream	
Affogato	£5.50
Vanilla Ice Cream with Double Espresso gf	
Glass of Sauternes 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