



MENU


NIBBLES

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

STARTERS

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

PUB CLASSICS

SJT Burger Smoked Bacon, Applewood Smoked Cheese, Classic Burger Sauce, Beef Tomato, Gem Lettuce & Fries - *gf / *df	£17.95
Onion Bhaji Burger Curry Ketchup, Beef Tomato, Gem Lettuce & Fries - ve / *gf	£16.00
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?	£4.00

MAINS

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

SIDES

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

SWEET TREATS

Sticky Toffee Pudding Gluten Free 6x, Butterscotch Sauce & Vanilla Ice Cream gf or *ve	£7.95
Winter Berry Crumble Tart Homemade Vanilla Custard, Vanilla Ice Cream *gf	£8.25
Selection of 3 Artisan Local & British Cheeses Barkham Blue, Tunworth, Stoney Cross Biscuits, Celery, Grapes, Apple, Chutney	£10.95
Scoop of Home Made Ice Cream or Sorbet *df / *ve	£2.50
Selection of Home Made Fudge gf	£3.50
Pistachio Baked Alaska Cashew Nut Praline, Mulled Wine Berries gf	£8.95
Steamed Chocolate Pudding Chocolate Sauce, Brandy Fruit & Citrus Ice Cream	£7.95
Affogato Vanilla Ice Cream with Double Espresso gf	£5.50
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