



MENU


NIBBLES

Olives gf / ve	£4.50	Halloumi Fries Spiced Tomato Chutney gf	£6.50
Brie Fritters Cranberry Gel 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
Chorizo & Wild Garlic Scotch Egg Spring Vegetable Chutney gf / df	£8.95
Pickled Mackerel Beetroot & Spring Onion Salad, Compressed Apple gf / df	£8.95
Homemade Sun-Dried Tomato Focaccia Sea Salt Butter, Balsamic Oil *df	£6.50
Exotic Mushrooms Crab Wood Wild Garlic, Vale Farm Crispy Egg Yolk, Homemade Sourdough *gf / *df	£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
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

Pan Roasted Lamb Rump Pommes Anna, Smoked Bacon, Pea & Mint Fricasse gf	£25
Pork Tenderloin Wrapped in Pancetta Seasonal Greens, Crispy Pork Bombones, Red Cabbage Gel, Hasselback Potato, Thyme Jus gf / *df	£23
Chalk Stream Trout Noisette Potato, Confit Carrots, Hampshire Watercress Veloute gf	£22
New Forest Asparagus & Pea Risotto Roasted Hispi Cabbage, Harissa Dressing gf / ve	£19.95

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	
Rhubarb Creme Brulee	£8.95
Ginger Shortbread *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	
Tarte au Citron	£8.95
Raspberry Sorbet	
Apple & Apricot Pie	£8.95
Vanilla Creme Anglaise	
Dark Chocolate Lava Cake	£8.95
Pistachio Ice Cream, New Forest Strawberry Salsa gf	
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