



BAR SNACKS

Whipped Mozzarella (v) Crostini	5.75
Marinated Olives	5.00
Chickpea Chips Lemon & herb dip	5.75
Sausage Roll of the Week Please ask your server	7.00

CLASSICS

Ale Battered Fish & Chips Fat-cut chips, mushy peas, tartare sauce Add chip shop curry sauce - 2.00	19.50
TTW Burger Prime beef patty, lettuce, house pickles, aged cheddar, bacon jam, 'slaw, thin-cut fries	19.65
8oz Sirloin of Hampshire Beef Fat-cut chips, dressed watercress salad, rocket, red wine jus	29.75
Bang Bang Burger (vgo) Crispy chicken breast or Cauliflower; spicy peanut sauce, 'slaw, house pickles, thin-cut fries	19.50
Pie of the Day Please ask your server for details, buttery mash, seasonal veg, proper gravy	19.65
Sweet Potato & Goats Cheese Pie (v) Buttery mash, seasonal veg, proper gravy	19.50
Hunter's Chicken Fat-cut chips, seasonal green	19.50

BRUNCH Before 3pm

Steak & Eggs Toasted brioche, breakfast steak, fried egg, bloody mary ketchup	14.75
Breakfast Stack Rosti Sausage, bacon, cheese, fried egg	12.50
Steak Ciabatta Horseradish mayo, rocket	13.75
Ploughman's Board Dorset cheddar, pork pie, Branston pickle, ciabatta, apple, 'slaw, cornichon	14.75
Fishfinger Ciabatta Rocket, tartare	10.75
Bacon & Brie Ciabatta Chilli jam	10.75
Dorset Cheddar Ciabatta Branston pickle	8.75
New Forest Mushrooms on Toast Smoked tomato balsamic	9.50

GRAZING & SALAD

Chicken Caesar Salad Gem lettuce, egg, Caesar dressing, croutons, anchovies, Old Winchester	16.50
Mediterranean Salad Crispy chickpea panella, gem lettuce, cucumber, tomato, olives, pickled shallots	14.75

SIDES

Fat-cut Chips (vg)	5.00
Thin-cut Fries	5.00
Truffle & Old Winchester Fries	6.50

Perfect to start or share SMALL PLATES

Chef's Soup of the Day Please ask your server for details, crusty bread	7.75
Ham Hock Terrine Ciabatta crisp, piccalilli	8.75
Crispy Salt & Pepper Squid Yuzu mayo	8.75
Bang Bang Cauliflower (vg) Texan corn salsa	8.50
Cornflake Chicken Peanut satay, mango glaze	8.75
Pan Seared Pigeon Truffled forest mushroom, toasted brioche, red wine jus	11.50
Crispy Breaded Brie Spiced pineapple chutney	9.00
Isle of Wight Caprese Salad Whipped mozzarella, smoked tomato balsamic, basil	9.50 / 16.00

CHEF'S SIGNATURES

Pan Seared Bream Sicilian caponata, lemon & herb dressing, chargrilled potatoes	24.00
The Grand Carbonara Spaghetti, Romsey pork, New Forest mushrooms, Old Winchester,	19.50
Spring Pea & Asparagus Risotto (vgo) Peashoots, lemon oil, Old Winchester Add chicken - 4.50	19.50
Rack of Lamb Gratin dauphinois, green medley, tomato & basil jus	29.75

FLORETTI PIZZAS

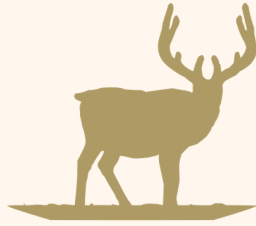
Stonebaked and made to order, a square peg in a round hole.
All served with a rocket garnish and our garlic ranch dip

The Donald Tomato base, double cheese blend, crispy duck, hoisin sauce, spring onion	15.00
Billy Goat's Gruff (v) Tomato base, double cheese blend, goat's cheese, caramelised red onion, hot honey	14.50
The Big Cheese (v)(vgo) Tomato base, double cheese blend, tomatoes	13.75
Garden Party (v)(vgo) Tomato base, double cheese blend, onions, mushrooms, sweetcorn, Tenderstem, peppers	14.25
Papa-roni Tomato base, double cheese blend, pepperoni	14.50
The Matador Tomato base, double cheese blend, birria beef, pickled red onion, chipotle gravy	15.00
BangCock Tomato base, double cheese blend, chicken, spicy peanut sauce, spring onion	14.75
Orchard Piggie Caramelised apple & Nduja base, double cheese blend, porchetta	14.75
I am NOT a Vampire (v) Garlic butter Add cheese - 2.00	8.50

(V) = Vegetarian / (vg) = Vegan / (vgo) = Vegan Optional

Nearly everything on our menu can be made **Gluten-free** upon request, please ask your server if you require this

Rocket & Old Winchester	5.00
Ale Battered Onion Rings	5.00
Seasonal Greens	5.00



THE HUNTERS
ROMSEY

FANCY SOMETHING SWEET?

SWEET TOOTH

White Chocolate & Raspberry Crème Brûlée Shortbread	8.50
Lemon Meringue Pie Zesty lemon curd, toasted meringue	8.50
Vanilla Pannacotta New Forest strawberries	8.50
Sticky Toffee Pudding Caramel pecans, vanilla ice cream	8.50
Cheese Board Dorset cheddar, stilton, brie, fig jam, crackers	10.50
Selection of Ice Cream (v) & Sorbet (vg) Three scoops Choose: caramel, pistachio, chocolate, strawberry, vanilla, lime & coconut sorbet, mango sorbet, raspberry sorbet, blood orange sorbet	10.50

LIQUID PUDDINGS

The Ferrero A velvety blend of Grey Goose vodka, Frangelico, rich chocolate and fresh cream, delivering everything you love about a Ferrero Rocher in one luxurious glass	11.50
Crunchie Bar Chocolate liqueur and vodka shaken with honeycomb syrup for a silky, golden cocktail packed with that unmistakable Crunchie sweetness.	9.25
Tiramisu Martini A decadent Italian-inspired serve with Kahlúa, Marsala, vodka and cream; rich coffee notes, soft sweetness, and all the comfort of the classic dessert.	10.00
Irish Coffee A warming classic blending our rich roasted coffee with smooth Irish whiskey topped with cream.	7.50

We also have a wide selection of **hot drinks**

Scan me to order to your table



Part of

TASTE THE
WORLD
HOSPITALITY WITH A DIFFERENCE