



BAR SNACKS

Thai Crackers Sweet chilli dip	5.75
Marinated Olives	5.00
Bread & Oils (vg)	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
Prime Cut Burger Chuck & short rib steak, slow-cooked beer-braised onions, beer butter, cheddar, 'slaw, thin-cut fries	19.65
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	21.50
Winter Veg & Stilton Pie (v) Buttery mash, seasonal veg, proper gravy	19.50
Hunter's Chicken Fat-cut chips, seasonal green	19.50
Butcher's Bangers & Mash Proper gravy, seasonal green	15.00 Duo 19.50 Trio

BRUNCH Before 3pm

Add Thin-cut fries to any for 2.50

Breakfast Stack Rosti Sausage, bacon, cheese, fried egg	12.50
Steak Frites Sirloin minute steak, thin-cut fries, watercress salad, peppercorn sauce	21.50
Ploughman's Board Dorset cheddar, sausage roll, Branston pickle, ciabatta, apple, 'slaw, cornichon	14.75
Shakshouka Peppers, onions, garlic, rich tomato sauce, poached eggs, warm bread	12.50
New Forest Mushrooms on Toast Smoked tomato balsamic	9.50
Steak Ciabatta Horseradish mayo, rocket	13.75
Fishfinger Ciabatta Rocket, tartare	10.75
Bacon & Brie Ciabatta Chilli jam	10.75
Dorset Cheddar Ciabatta Branston pickle	8.75

9.99 PIZZAS

Get any pizza for 9.99 all day Monday

SIDES

Fat-cut Chips (vg)	5.00
Thin-cut Fries	5.00
Truffle & Parmesan 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
Beetroot Cured Salmon Gravadlax Vodka crème fraîche, crispy capers, grapefruit, chicory	10.95
Smoked Chicken Croquettes Romesco, pickled fennel & shallot	9.50
Crispy Breaded Brie Spiced pineapple chutney	9.00
Roasted Pear & Whipped Feta (v) Baby gem, rocket, toasted pecans, pickled shallots	9.50

CHEF'S SIGNATURES

Beef Wellington Fondant potato, honey glazed carrots, tenderstem, rich red win jus	29.50
Braised Lamb Rigatoni Red wine ragù, parmesan & rosemary pangrattato	23.50
Pan Fried Sea Bass Guanciale, mussel & fennel cream, crushed potatoes, tenderstem	23.50
Stacked Potato Rosti (vgo) Red wine lentils, wild mushrooms, roasted pumpkin, wilted kale	19.00
Butcher's Cut of the Day Please ask your server for details, fat-cut chips, mushroom, tomato, rocket	

FLORETTI PIZZAS

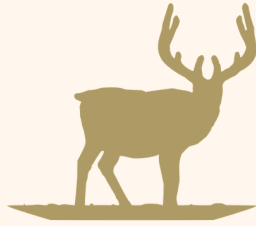
Stonebaked and made to order, a square peg in a round hole.
All served with a rocket garnish and our garlic ranch dip

The Donald Tomato base, double cheese blend, crispy duck, hoisin sauce, spring onion	16.50
Billy Goat's Gruff (v) Tomato base, double cheese blend, goat's cheese, caramelised red onion, hot honey	15.00
The Big Cheese (v)(vgo) Tomato base, double cheese blend, tomatoes	14.00
Garden Party (v)(vgo) Tomato base, double cheese blend, onions, mushrooms, sweetcorn, Tenderstem, peppers	14.50
Papa-roni Tomato base, double cheese blend, pepperoni	15.00
The Matador Tomato base, double cheese blend, birria beef, pickled red onion, chipotle gravy	16.00
BangCock Tomato base, double cheese blend, chicken, spicy peanut sauce, spring onion	16.00
Orchard Piggie Caramelised apple & Nduja base, double cheese blend, porchetta	16.50
I am NOT a Vampire (v) Garlic butter Add cheese - 2.00	9.00

(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 & Parmesan	5.00
Ale Battered Onion Rings	5.00
Seasonal Greens	5.00



THE HUNTERS
ROMSEY

FANCY SOMETHING SWEET?

SWEET TOOTH

Banoffee Cheesecake Caramel ice cream	8.50
Lemon Meringue Pie Zesty lemon curd, toasted meringue	8.50
Tiramisu Classic Italian way	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
Salted Caramel Espresso Martini The classic Italian coffee cocktail that we all love, with a sweet & salty caramel hit	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