

Food & Drink

FRESHLY PREPARED

We take great pride in the dishes we prepare. Our suppliers are carefully selected and we only choose ingredients that meet our high standards. Each hotel kitchen is led by one of our Head Chefs, making sure your food not only tastes good, but looks good too.

FOR THE TABLE

A delicious selection of light bites to whet your appetite

SELECTION OF BREADS & DIPPING OILS 2.30

MIXED OLIVES 2.40

WARM SMOKED & SALTED ALMONDS 2.30

PAN FRIED PESTO GNOCCHI 2.50

EDAMAME BEANS WITH SEA SALT & LIME WEDGE 2.50

ARANCINI RISOTTO BITES 2.30

HOUMOUS & WARM PITTA 2.30

TZATZIKI & WARM PITTA 2.30

TAMARIND CHICKEN WINGS 3.20

CHORIZO BITES & SOURDOUGH BREAD 2.60

small plates

Perfect as a starter or order Tapas style

SOUP OF THE DAY

Freshly made seasonal soup & crusty bread 5.20

TOMATO & RED PEPPER SOUP & crusty bread 5.20

CHICKEN, DUCK & RED ONION MARMALADE TERRINE

Sourdough toast & red onion chutney 6.00

WARM POTATO, CHEESE & HERB FRITATTA With mixed leaves 5.30

ROAST MUSHROOM, GARLIC & CHEDDAR TARTLET

Served warm with mixed leaves 6.30

TIGER PRAWN COCKTAIL

Marie rose sauce, gem lettuce with a crispy ciabatta crostini 6.40

GRILLED HALLOUMI & ROCKET SALAD With pesto oil 6.00

SMASHED AVOCADO

ON SOURDOUGH TOAST

POACHED EGG & CRUSHED PISTACHIOS 5.30

Add smoked streaky bacon for just 1.50

PARMA HAM & ROASTED FIGS 6.40

SMOKED SALMON & CHIVE CRÈME FRAICHE 6.50

FETA, WATERMELON & POMEGRANATE 5.50

CHERRY TOMATOES & BASIL PESTO 5.50

Add a side of fries 2.50

FROM THE GRILL

8OZ SIRLOIN STEAK 19.00

8OZ RIB EYE STEAK 19.00

5OZ FLAT IRON STEAK 13.00

GRILLED CHICKEN BREAST WITH PIRI PIRI SPICES 13.00

SALMON STEAK 13.50

All our steaks are sourced from British farms. Choose between chunky chips, new potatoes or seasonal salad. Add peppercorn, béarnaise or red wine, shallot & tarragon sauce.



BURGERS

Each succulent burger is made with 100% British beef and comes with skinny fries

CLASSIC

A classic beef patty, toasted brioche bun 13.00

CHEESE & BACON Strong Cheddar cheese & smoked streaky bacon, toasted brioche bun 14.00

CHICKEN

Choose between chargrilled, or full-on flavour piri piri chicken breast 13.00

FALAFEL & SPINACH Vegetarian patty, toasted brioche bun 12.00

Extra toppings 1.50

Fried egg, smoked bacon, battered onion rings, Cheddar cheese, mushrooms, avocado, Parma ham

Sharing Platter

MEAT PLATTER

Chorizo bites & tamarind chicken wings with Parma ham, mortadella, mixed olives, foccacia bread 16.00

VEGETARIAN PLATTER

Stuffed vine leaves, falafel, halloumi, arancini bites & edamame beans with houmous, tzastiki, mixed olives, warm pitta 16.00

BAKED CAMEMBERT

Red onion chutney, toasted sourdough 15.00

Prix fixe menu

Two courses for 15.80
Three courses for 19.80

STARTER

Tomato & red pepper soup & crusty bread 2.00

Warm potato, cheese & herb fritatta served with mixed leaves 2.00

Chicken, duck & red onion marmalade terrine, toasted sourdough & red onion chutney

MAIN

5oz flat iron steak, chunky chips & choice of sauce

Linguine arrabiata & Parmesan-style hard cheese, side of garlic bread 2.00

Chicken caesar salad, Parmesan cheese

DESSERT

Warm salted caramel chocolate brownie, vanilla ice cream 2.00

Fresh fruit salad 2.00

Selection of Jude's ice cream, made in Hampshire 2.00

CLASSICS

BEER-BATTERED FISH & CHUNKY CHIPS

Sustainably sourced with mushy peas & tartar sauce 14.30

CHICKEN TIKKA MASALA

Chicken breast in a mild spiced sauce, pilau rice, naan bread, mango chutney 14.00

BUTTERNUT SQUASH, LENTIL AND SPINACH CURRY

Vegetarian curry, cooked with mild spices, pilau rice, naan bread, mango chutney 14.00

PANFRIED SEA BASS WITH HERB SKILLET POTATOES

Sauteed potatoes with pancetta, capers & fresh herbs, cherry tomatoes 15.80

STEAK & ALE PIE

Individual shortcrust pie, mashed potato, green beans, glazed carrots & onion gravy 14.80

CHICKEN & WILD MUSHROOM PIE

Individual shortcrust pie, mashed potato, green beans, glazed carrots & onion gravy 14.80

SLOW COOKED SMOKY BEEF RIB

Slow-braised beef rib in red wine sauce, mash potato & glazed carrots 16.00

PIZZA

MARGHERITA 12.80

PEPPERONI 13.30

Add extra toppings 1.50 each

Ham, mushrooms, pepperoni, Cheddar cheese, rocket, anchovies, mixed olives, Parma ham, sundried tomatoes

SIDES

Garlic bread 2.60

Cheesy garlic bread 2.80

Fries 2.50

Chunky chips 2.50

Onion rings 2.60

House salad 2.60

Seasonal vegetables 2.70

Mac & cheese 2.80

Sauteed green beans 2.70

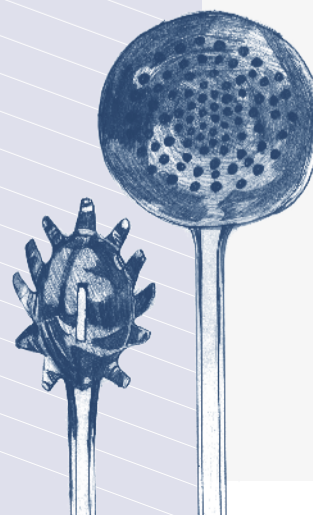
SEE OVERLEAF FOR SALADS AND SANDWICHES

LINGUINE ARRABIATA & PARMESAN-STYLE HARD CHEESE 12.00

ITALIAN PORK & BEEF MEATBALL SPAGHETTI, TOMATO SAUCE 12.50

LINGUINE PANCETTA, CREAM & TARRAGON SAUCE 12.00

Suitable for vegetarians





FRESH SALADS

A range of refreshing, carefully prepared salads

SUPERFOOD SALAD

Seasonal mixed leaves, sunflower, sesame & pumpkin seeds, quinoa, Mediterranean vegetables, sundried tomatoes, pomegranate, mint & coriander **12.90**

GRILLED HALLOUMI & ROCKET SALAD

With pesto & roasted Mediterranean vegetables, olive oil dressing **11.90**

CAESAR SALAD

Parmesan-style hard cheese & optional anchovies **9.00**

Add grilled salmon, chicken breast, tiger prawns **3.20**

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Sandwiches

Choose between white or brown bloomer and gluten-free bread. All sandwiches come with a side of fries

MATURE CHEDDAR & PICKLE **7.00**

TUNA MAYO **7.00**

HONEY ROAST HAM **7.00**

CLUB SANDWICH **10.00**

TIGER PRAWN COCKTAIL **7.00**

STEAK SANDWICH

ciabatta bread, Dijon mustard & onion rings **13.00**

ROAST BEEF & HORSE RADISH **7.00**

ROAST CHICKEN & AVOCADO **7.00**

DESSERTS

Give in to temptation and indulge in one of our special desserts

WARM SALTED CARAMEL CHOCOLATE BROWNIE & VANILLA ICE CREAM **5.00**

WHITE CHOCOLATE & POMEGRANATE CHEESECAKE WITH A RED BERRY COMPOTE **5.00**

WARM CHOCOLATE FONDANT & VANILLA ICE CREAM **5.20**

RHUBARB & APPLE CRUMBLE WITH CUSTARD **5.00**

FRESH FRUIT SALAD **4.00**

SELECTION OF JUDE'S ICE CREAM, FRESHLY MADE IN HAMPSHIRE **5.00**

CHEESE BOARD **5.20**

British cheese selection, biscuits, red onion chutney

SOFT & HOT DRINKS

HOT DRINKS

AMERICANO	3.70
LATTÉ	3.70
CAPPUCCINO	3.70
ESPRESSO	3.25
DECAFFEINATED FILTER COFFEE	3.70
HOT CHOCOLATE	3.70
ENGLISH BREAKFAST TEA	3.25
EARL GREY TEA	3.25

SOFT DRINKS

COKE 330ml	3.30
DIET COKE 330ml	3.00
LEMONADE 330ml	3.00
ORANGE JUICE	3.00
APPLE JUICE	3.00
CRANBERRY JUICE	3.00
MINERAL WATER 330ml	2.80

FEVER TREE TONICS & MIXERS 200ml ALL 2.80

FIREFLY REVITALISING DRINKS 330ml ALL 3.30 CHOICE OF:

- KIWI, LIME & MINT
- LEMON, LIME & GINGER
- PEACH & GREEN TEA
- POMEGRANATE & ELDERFLOWER

PLEASE ASK FOR OUR FRUIT TEAS & INFUSIONS RANGE

WINE

SPARKLING & CHAMPAGNE

	125ml	Bottle
DA LUCA PROSECCO Italy	6.25	26.50
GANCIA ROSÉ Italy	6.50	27.50
TAITTINGER BRUT RESERVE France		49.75

WHITE WINE

	175ml	250ml	Bottle
BETWEEN THORNS CHARDONNAY Australia	4.95	6.75	19.50
TEKENA SAUVIGNON BLANC Chile	5.25	6.95	21.00
DA LUCA PINOT GRIGIO Italy	5.50	6.95	21.50
RARE VINEYARDS MARSANNE-VIOGNIER France	5.75	7.25	22.00
VERAMONTE RESERVA CHARDONNAY Chile	6.25	8.50	26.00
VIDAL SAUVIGNON BLANC New Zealand	6.50	8.75	27.00
PETIT CHABLIS, J. MOREAU France			35.00

Discover the perfect accompaniment to every meal

ROSÉ WINE

	175ml	250ml	Bottle
VENDANGE WHITE ZINFANDEL California	5.25	6.95	21.00
MIRABEAU ROSÉ COTES DE PROVENCE France	6.50	8.75	27.00

RED WINE

	175ml	250ml	Bottle
BETWEEN THORNS CABERNET SAUVIGNON Australia	4.95	6.75	19.50
TEKENA MERLOT Chile	5.25	6.95	21.00
NEDERBURG THE MANOR SHIRAZ South Africa	5.50	6.95	21.50
CALLIA MALBEC Argentina	5.95	8.25	24.00
DON JACOBO RIOJA CRIANZA Spain	6.25	8.50	26.00
LUIS FELIPE EDWARDS GRAN RESERVA	6.50	8.75	27.00
PINOT NOIR Chile			
COTES DU RHONE LES ABEILLES, JEAN-LUC COLOMBO France			33.00

All wines are 11%-15% ABV. Wines by the glass also available in 125ml.

Bottled Craft BEERS & CIDERS

CHAPEL DOWN CURIOUS BREW

4.95

4.7% abv, 330ml, England

BREWDOG PUNK IPA

4.95

5.6% abv, 330ml, Scotland

OLD MOUT SUMMER BERRY

5.95

4% abv, 500ml, New Zealand

CHAPEL DOWN CURIOUS IPA

4.95

5.6% abv, 330ml, England

BROOKLYN LAGER

4.95

5.2% abv, 355ml, USA

ASPALL PREMIER CRU VICHY

5.95

7% abv, 500ml, England

PORTABELLO LONDON PILSNER

4.95

4.6% abv, 330ml, England

CRAFTY DAN 13 GUNS IPA

4.95

5.5% abv, 330ml, England

Food allergies and intolerances. **V** is suitable for vegetarians. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking.

thistle

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

