

Nibbles

- ☆ Homemade sourdough bread, marinated olives, house butter **V, GFO** £6
 - ☆ Stuffed baby peppers with feta cheese **V, GF** £4
- ☆ Wood oven cooked nachos, guacamole, tomato and red onion salsa & chive crème fraiche
V, VeO £7
 - ☆ Padron peppers with Maldon sea salt **Ve, GF** £6
 - Antipasti £7
 - House olives £4

Wood fired flat bread £9

Served with houmous, 1812 slaw, olives with oil and balsamic vinegar

Topped with:

Serrano and black cow cheddar

Tarragon, sun dried tomato butter **V**

Mediterranean roasted vegetable and parsley **V**

Small plates

- ☆ Roasted red pepper & tomato arancini with basil pesto **GFO, Ve** £6
- Beetroot cured salmon, dill blini, chive and caper crème fraiche with potato crisp **VO** £9
- Pan fried scallops, cauliflower puree, butter and herb croute, pancetta and honey mustard dressing **GFO** £10
- ☆ Pork belly croquettes, red onion marmalade & pork scratchings **GFO** £7
 - Chargrilled tiger prawns, garlic butter & toasted sour dough **GFO** £9
 - ☆ Chicken lollipops 3 ways **GF** £8
 - ☆ Meatballs in a tomato sauce with crispy cheese bites **GFO** £7
 - Roasted garlic choux gnocchi, basil pesto & pancetta **GFO, VO** £5.50

Wood oven feasts

8oz sirloin steak with garlic mushrooms & crispy fries **GF** £19

☆ New forest wild mushroom tagliatelle **V, VeO** £10

☆ Cedar plank salmon, panko chilli prawns, samphire and chorizo **GFO** £15

☆ Chicken Breast, fondant potato, smoked bacon & maple jus **GF** £12

☆ Cornish mussels served classic mariner or Thai style with fries **GF** £10

Sesame and poppy seed seared tuna steak, pickled vegetable salad & crispy shallots **GFO** £16

Sides

Roasted new potatoes, shallots & chorizo **Ve, GF** £4

Crispy seasoned fries **Ve** £4

Warm Mediterranean vegetable salad **Ve, GF** £5

Cauliflower couscous & Cajun spiced courgette **Ve, GF** £4

Tomato, red onion and crudité salad **Ve, GF** £4

Seasonal greens **Ve, GF** £4

Pizzas

For today's Pizza selection, please see the specials board

Desserts

☆ A selection of local cheeses, served with grapes, celery, red onion marmalade and crackers.

Black cow cheddar, Rosary goats' cheese, Camembert, Barkham blue (£7.50)

☆ Dark chocolate brownie, salted caramel, berry compote (£7)

☆ 1812 baked Alaska (£6)

Café Gourmand: Lemon parfait, Chocolate mousse, cheesecake, served with a coffee of your choice (£10)