



Menu

For Sharing

Grazing board , honey roasted ham, fish goujons, sticky sausages, crispy jalapenos, BBQ chicken wings, blue cheese dip, olives & bread	£16
Baked camembert , red onion & garlic jam, bread	£13.5
Breaded white bait , tartar sauce	£7.5
Halloumi fries , sweet chilli jam	£13
Salt & pepper chicken , garlic aioli	£7.5
Loaded potato skins , cheese & onion, sour cream & salsa	£8.5

Starters

Fish goujons , tartare sauce	£7.5
Falcon Caesar salad , cos lettuce, croutons, soft boiled egg, parmesan <i>add chicken £5</i>	£7.5
BBQ chicken wings , blue cheese dip & celery	£7.5
Venison kofta , minted yogurt	£6.5
Super food salad , avocado, baby tomatoes, blueberries, broad beans, quinoa & radish, sesame dressing	£8/13
Mussels & clams a la crème, crusty bread	£12
Nachos , crushed avocado, salsa, sour cream, chillies & melted cheese <i>add beef chilli £2</i>	£8/13

Mains

Butter milk chicken curry , mushroom rice, pak choi	£12.5
Fish & chips , beer battered cod, hand cut chips, crushed peas & tartare sauce	£13.5
Beef burger , cheddar & fries <i>add bacon £1</i>	£13
Honey roast ham , crispy eggs, pineapple pickle & chips	£12.5
Pie of the day , mash or chips, seasonal vegetables & gravy	£14
Pan fried sea bass , crab, tomato, chilli, linguine	£17
Confit duck leg , oriental noodle salad with plum sauce	£18.5

Steaks

Sirloin	£22
Hampshire Venison	£24
<i>Served with hand cut chips, roasted mushroom, slow roast tomatoes & maple smoked butter</i>	

Sides

Hand cut chips **£3.5**, sweet potato fries **£4.5**, market vegetables **£3.5**, beer battered onion rings **£3.5**, truffle parmesan fries **£4**, skinny fries **£3.5** cheesy garlic bread **£4**

Desserts

British cheese board , crackers, pink lady apple, celery & quince jelly (1/2 cheeses)	£6.5/8.5
South African pudding , crème anglaise	£6.5
Strawberry cheesecake , topped with meringue	£6.5
Chocolate tart , cherry compote	£6.5
Sticky toffee pudding , butterscotch sauce & vanilla ice cream	£6.5
Ice creams & sorbets	£2 per scoop

Our ethos is to make all our dishes fresh to order using locally sourced produce. Please allow adequate time for our chefs to prepare your meal
Good things come to those who wait