



FREEHOUSE
& DINING



DINNER MENU

Please see a member of our team for any allergy or dietary information

- *STARTERS* -

Terrine of confit chicken and bacon, with a sweet fig chutney and freshly toasted bread £5.50

Pairing

Chablis (Jean-Marc Brocard) Burgandy|France £6.10 (125ml)

Prawns cooked in tomato and chilli with fresh bread £8.50

Pairing

Verdicchio (Dei Castelli de Jesi) Marches|Italy £4.15 (125ml)

Confit leg of pheasant, haricot bean and tomato cassoulet, red wine sauce £5.95

Pairing

Pinot noir (saintsbury) California|USA £9.25 (125ml)

Mussels with garlic and cream or cider with pancetta lardons £6.95/£14.95

Pairing

Orchard Pig Truffler Cider £4.10 (500ml)

French onion soup topped with a crispy Gruyère cheese crouton (v) £4.95

Dorset crab, both brown and white meat, combined in
crème fraîche served on freshly toasted bread £5.95

Pairing

Cossack (Danebury) Hampshire|England £5.00 (125ml)

Honey roasted beets, crushed hazelnuts and crème fraiche (v) £4.50

- SHARING BOARDS -

Antipasti

Serrano ham, salami Milano and bresaola with roasted and marinated vegetables, sun blushed tomatoes, olives, accompanied with garlic flatbread £7.95 per person

Pairing

Primitivo (Visconti Della Rocca) Puglia\Italy £3.10 (125ml)

Box baked camembert (v) £9.95

With garlic and rosemary, fresh bread and red onion jam

Seafood

Hot smoked salmon, prawns roasted in garlic butter, steamed mussels and clams, taramasalata, accompanied with a garlic flatbread £8.25 per person

Pairing

Bourgogne Blanc (Vincent Girardin) Burgundy\France £5.40 (125ml)

- MAINS -

Clam and mussel linguine cooked with chilli, garlic, lemon and white wine £12.95
Pairing - Picpoul de pinet (Beauvignac) Languedoc\France £4.00 (125ml)

Slow cooked beef featherblade served on horseradish mashed potato,
with honey roasted root vegetables £18.95
Pairing-Privada (Malbec, Merlot, Cabernet Sauvignon) Lujan De Cuyo|Argentina £5.40 (125ml)

Duck leg confit with puy lentils and root vegetables slow cooked in a beef stock £15.95
Pairing-Pinotage (Backsberg estate) Paarl|S.Africa £4.00 (125ml)

Whole pan-fried lemon sole served with french fries and a tomato and onion salad £14.50
Pairing-Sauvignon blanc (Buitenverwachting) Constantia|S.Africa £4.30 (125ml)

Classic bouillabaisse of hake, mussels, clams, tomato, fennel and vegetables with aioli £14.50
Pairing- Gavi di Gavi (Broglia) Piemonte|Italy £5.30 (125ml)

Pan fried calves' liver on Lyonnaise potato and buttered kale served with a red wine jus £14.95
Pairing- Shiraz (Langmeil) Barossa Valley| Australia £5.45 (125ml)

Pan-roasted loin of cod with pancetta lardons, buttered diced potato,
wilted spinach served with a white wine sauce £13.95
Pairing-Chardonnay (Buitenverwachting) Constantia|S.Africa £4.50 (125ml)

Open ravioli with a creamy butternut squash and mushroom ragu,
parmesan shavings and truffle oil (v) £13.50
Pairing-Pinot Gris (Mount Holdsworth) Wairarapa|New Zealand £4.20 (125ml)

Seabass niçoise salad £14.50
Pairing-Pinot Grigio (Castel Firmian)Trentino|Italy £3.65 (125ml)

Slow cooked pork belly and crackling on a tomato, diced smoked pancetta
and cannellini bean cassoulet £14.95

Pairing- Chablis (Julien Brocard) Burgandy\France £6.50 (125ml)

Breast of chicken on a fondant potato, with creamed leeks and a tarragon cream sauce £11.95

Pairing- Bourgogne Blanc (Vincent Girardin) Burgundy\France £5.40 (125ml)

Beef steak burger, toasted brioche bun, baby gem, tomato, melted cheddar,
house made coleslaw and french fries £10.95

Btl Camden pils £4.10 (330ml)

Beer battered loin of cod, hand cut chips, crushed peas and tartare sauce £11.95

8oz sirloin steak with field mushroom, confit tomato, hand cut chips and watercress £19.95

Pairing- Malbec (Finca La Colonia, Bodega Norton) Mendoza\Argentina £3.90 (125ml)

- SIDES -

Buttered green beans (v) £3

Crispy french fries (v) £3

House made coleslaw (v) £2.50

Triple cooked chips (v) £3

Crunchy mixed leaf salad (v) £2.50

Dauphinoise potato for 2 (v) £6.95

Roasted mixed squash (v) £3.50

- PUDDING -

Vanilla rice pudding with strawberry compote (v) £4.95

Dark chocolate and orange tart, clotted cream ice cream (v) £5.95

Lemon and lime posset topped with fresh orange segments
and a shortbread biscuit (v) £4.95

Peanut butter parfait, caramelised banana and toffee sauce (v) £5.95

Apple, raspberry and cinnamon crumble, with vanilla ice cream (v) £4.95

Trio of desserts (Parfait, Posset and Chocolate orange tart) (v) £8.95

Selection of ice creams and sorbets* (v) £5.50

Local cheese selection 3 or 5* £7.50 / £10.50

(*Please ask a member of staff for today's choices)

(v) – Vegetarian option

If you have any allergies or questions regarding dietary requirements, please do not hesitate to ask a member of staff for more information