



BECKETTS

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## COCKTAILS

### THE REGULARS

£7.95

#### French Martini

Ciroc vodka with Chambord black raspberry liqueur, shaken with pineapple juice to deliver this rich and fruity tasting martini.

#### Pornstar Martini

A perfect mix of flavours and fizz, vanilla vodka, Passoa, fresh passionfruit served straight up with prosecco.

#### Espresso Martini

Espresso just got better! Coffee, vodka and Tia Maria - the perfect way to start or finish the evening.

#### Cosmopolitan

Vodka, Triple sec, cranberry juice and fresh lime shaken with ice.

#### Bramble

Gin, lemon and sugar shaken and poured over crushed ice and topped with blackberry liqueur to create a sweet but sour cocktail.

#### Whiskey sour

A refreshing way to drink Bulleit Bourbon, shaken with lemon juice and sugar syrup.

#### Dark 'N' stormy

An easy cocktail of only 2 ingredients, Gosling's Black Seal rum and ginger beer combined with a squeeze of lime and a dash of angostura bitters to create this all time great.

#### Bellini

Think pimped up prosecco... a simple mix of prosecco and fruit purée with a squeeze of lemon. Try white peach, strawberry, raspberry or passion fruit.

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## THE VINTAGE COLLECTION

£8.50

### **Bloody Mary**

Tomato juice and vodka with a hint of herbs and spices, splashed with Worcestershire sauce, Tabasco sauce or both!

### **Martini**

Vodka or gin, dry or wet shaken or stirred we can make it your way!

### **Manhattan**

This classic takes rye whiskey to a new level - blended with sweet vermouth and angostura bitters and served on ice.

### **Daiquiri**

A blend of rum, lime and sugar - one of the most famous and simple combinations that ends in a great tasting cocktail.

### **Margarita**

Tequila shaken with lime juice and agave nectar. Warms you up or cools you down. Perfect on any day!

### **Old Fashioned**

A beautiful blend of Woodford reserve whiskey, brown sugar and angostura bitters with a hint of citrus rind.

### **Negroni**

Combines gin, sweet vermouth & Campari stirred with ice and served with an orange slice.

### **Tom Collins**

An easy classic gin cocktail that combines the sourness of lemon juice, sweetness of sugar, and a splash of fizz thanks to a dash of soda. Try with raspberry or strawberry.

## MOCKTAILS

£4.50

### **Cuddle On The Common**

A fruity muddle of orange juice, cranberry juice and freshly squeezed lime juice.

### **Southsea Sunrise**

Mango, orange and pineapple juices topped with grenadine.

**If you have a specific cocktail in mind and we don't have it on our menu please ask our friendly barman who would be very happy to make it for you.**

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## WINES

### WHITES

	175ml	250ml	Bottle
<b>Chenin Blanc, Cape Mountain Western Cape, South Africa</b>	£5.00	£6.75	£17.50
A light straw colour with aromas of apples, peach, pear and a little honey. On the palate, it is lively and fresh with papaya and mango with a lovely finish.			
<b>'Becketts' Mauzac Sauvignon, Cotes du Tarn, France (VG)</b>	£5.35	£7.25	£18.50
60% Mauzac and 40% Sauvignon Blanc. Fresh and crisp with citrus fruits and grass clippings on the nose and palate. Light, dry, nice length.			
<b>Pinot Grigio IGT, Vivolo di Sasso, Veneto, Italy (VG)</b>	£5.55	£7.35	£19.50
Pale straw yellow colour with slight green overtones. Typically fruity aroma with notes of delicious golden apples and a touch of lemon zest. Light, crisp and delicate taste.			
<b>La Jade Viognier, Pays d'Oc, France</b>	£5.95	£8.30	£22.00
A fresh and aromatic wine with orange peel and quince scent. A lush, textured yet fresh Viognier.			
<b>Postals Chardonnay, Bodega del Fin del Mundo, Argentina</b>	£6.35	£8.50	£23.50
This is a lovely Chardonnay. Barrels of buttery apples that remain fresh and lively due to the great balance of fruit and acidity. From the cooler Patagonia area in the south of Argentina.			
<b>Sauvignon Blanc, Koromiko, Marlborough, New Zealand</b>	£6.50	£8.95	£24.50
Citrus and hints of passion fruit and elderflower on the nose. Crisp and dry, yet refreshing with herbaceous notes and green citrus leading to more tropical flavours.			
<b>Gavi di Gavi 'Rolona' DOCG, Castellari Bergaglio, Piedmont, Italy (VG)</b>			£29.50
Wonderfully soft and unctuous with concentrated fruit on the nose and nutty herbal overtones. Good sugar content, harmoniously balanced by acid.			
<b>Sancerre Blanc, Domaine Serge Laloue, France</b>			£34.50
Notes of stony minerals and lemon give this wine a beautiful structure balanced by a fruity roundness, with a finish marked by hints of citrus fruits.			

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	175ml	250ml	Bottle
<b>Helene Perot, Chablis Premier Cru 'Beauroy', France</b>			£45.00
Lovely citrus fruits with a hint of apricot and white flowers, good minerality and steely acidity, great length. This premier cru has a fuller flavour and weight than a normal Chablis.			

## ROSÉ

<b>Pinot Grigio Rosato IGT, Colpo di Fortuna, Veneto, Italy (VG)</b>	£5.50	£7.50	£19.50
Very light Rosato, easy drinking with lovely soft berry fruit and a touch of apricot in the background.			
<b>Car Hop White Zinfandel, California</b>	£5.50	£7.50	£19.50
A bouquet full of strawberry aromas, crisp and refreshing with a balance of juiciness and freshness.			
<b>Provence Rose, Coste Brulade Elite, Provence, France</b>	£7.25	£9.95	£29.00
A blend of Grenache, Cinsault and Syrah. Glorious pale salmon pink colour, soft and supple with cherry aromas and hints of peach citrus, intensely perfumed with a lovely finish.			

## REDS

<b>Tempranillo, Mosaicos, La Mancha, Spain</b>	£5.00	£6.50	£17.50
A clean and bright wine with an attractive cherry red colour. There are cherries, raspberries and blackberries in abundance, with a hint of almond and hazelnut on the finish.			
<b>'Becketts' Merlot Central Valley, Chile</b>	£5.25	£6.50	£18.50
A medium bodied and rich merlot that oozes plum and cherry fruit flavours. Warm and soft on the palate.			
<b>Santa Emanuela Montepulciano d'Abruzzo DOC, Abruzzo, Italy</b>	£5.35	£7.00	£19.50
Intense ruby red colour with purple tints. The wine was made from carefully hand-selected Montepulciano grapes and vinified following traditional methods. Grape scented, intense and fruity, with a hint of cherry.			

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	175ml	250ml	Bottle
<p><b>Cabernet Sauvignon Shiraz, Simonsig Estate, Stellenbosch, South Africa (VG)</b></p> <p>Named after the majestic views of the Simonsberg Mountain, this wine is a true super quaffer with notes of red berries and plums and a whiff of cinnamon spice.</p>	£5.50	£7.50	£21.50
<p><b>Malbec, Phebus, Mendoza, Argentina</b></p> <p>This deep, vibrant Malbec has an intense nose of plum and dark chocolate. Spicy, juicy and richly layered with well-integrated oak and fine-grained tannins.</p>	£6.00	£7.95	£24.50
<p><b>Sierra Cantabria Selection Rioja Oak Aged, Spain.</b></p> <p>Raspberry and blackberry fruit on the nose, with coffee, toast and vanilla notes adding intensity. The palate is well structured with a pleasing balance of tannin, alcohol and acidity. The finish is fruity and gently toasty.</p>	£6.75	£8.95	£26.00
<p><b>Pencarrow Pinot Noir, Martinborough, New Zealand</b></p> <p>Full bodied. Juicy flavours of dark red berry fruits, plums and violet florals are enlivened by a fresh racy, elevated acidity. The wine has a refreshing finish with long, lingering plum and spice notes.</p>	£7.75	£9.75	£29.50
<p><b>Liberty School Cabernet Sauvignon, Paso Robles, California</b></p> <p>Aromas of plum, blackcurrants, blackberry, smoke and earth. Soft tannins and bright acidity add a sense of balance and substance to this full-bodied Cabernet. Notes of earth and pepper emerge as the wine unfolds on the palate.</p>			£36.00
<p><b>Chateau Croix Jaugue, Saint Emilion, 2009, France</b></p> <p>Deep ruby red with aromas of blackberry, strawberry, plum, vanilla and tobacco. Medium - full in body with moderate acidity and silky tannins. This respected Bordeaux offers rich flavours of plums, blueberries, blackcurrants, vanilla and spice.</p>			£45.00

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## SPARKLING

125ml      Bottle

**'Becketts' Own Label Prosecco Spumante NV**      £5.50      £24.50

The colour is a straw shade of yellow reflecting rays of sunshine while the flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.

**Kaapse Vonkel Brut Rosé, Simonsig Estate, South Africa (VG)**      £26.95

### **(VG) Wines suitable for vegans**

No animal derived products have been used in the production of any of our vegan wines.

## CHAMPAGNES

**'Becketts' Own Label House Champagne NV**      £8.50      £45.00

Made for us by the Baron family in Champagne. This is a blend from two harvests of Chardonnay and Pinot Meunier. Delightfully fruity, light, fresh and soft.

**Veuve Clicquot, Yellow Label Brut NV**      £59.00

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines.

**Laurent Perrier, Rosé NV**      £85.00

Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.

**Dom Perignon, Brut, Vintage 2006**      £165.00

A premium Champagne of the highest class. A dry white Champagne that stands the test of time radiating class and elegance with every sip.

**Cristal, Louis Roederer, Vintage 2006**      £195.00

Brilliant and accomplished Champagne vintage with a light and sunny character. Subtle on the nose with aromas of ginger, dried pineapple and mango.

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## **SPIRITS**

### **VODKA**

	<b>ABV</b>	<b>Price</b>	<b>Size</b>
<b>Stolichnaya Red</b>	40.0%	£3.75	25cl
<b>Stolichnaya Vanilla</b>	37.5%	£4.50	25cl
<b>Stolichnaya Salted Caramel</b>	37.5%	£4.50	25cl
<b>Belvedere</b>	40.0%	£4.75	25cl
<b>Grey Goose</b>	40.0%	£4.75	25cl
<b>Ciroc</b>	40.0%	£4.75	25cl
<b>Ciroc Red Berry</b>	37.5%	£4.75	25cl
<b>Ciroc Peach</b>	37.5%	£4.75	25cl
<b>Ciroc Pineapple</b>	37.5%	£4.75	25cl
<b>Crystal Head</b>	40.0%	£5.50	25cl

### **GIN**

<b>Hawthorns</b>	37.5%	£3.75	25cl
<b>Adnams Copper House</b>	40.0%	£4.25	25cl
<b>Silverback</b>	46.0%	£4.50	25cl
<b>Twisted Nose</b>	46.0%	£4.50	25cl
<b>Hendricks</b>	41.4%	£4.50	25cl
<b>Tanqueray 10</b>	47.3%	£4.50	25cl
<b>Plymouth Sloe Gin</b>	26.0%	£4.50	25cl
<b>Becketts Gin</b>	40.0%	£5.00	25cl
<b>Gin Mare</b>	42.7%	£5.00	25cl
<b>Sipsmith VJOP</b>	57.7%	£5.50	25cl



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## WHISKY

Jack Daniels	40.0%	£3.75	25cl
Bushmills Original	40.0%	£3.75	25cl
Chivas Regal 12 YO	40.0%	£3.95	25cl
Aberlour 10 YO	40.0%	£4.25	25cl
Monkey Shoulder	40.0%	£4.50	25cl
Bowmore 12 YO	40.0%	£5.00	25cl
Teeling	40.0%	£5.00	25cl
Jura Superstition	43.0%	£5.75	25cl
Talisker Storm	45.8%	£6.00	25cl
Haig Club	40.0%	£6.50	25cl
Laphroaig Quarter Cask	48.0%	£6.50	25cl
Dalmore 15 YO	40.0%	£7.00	25cl
Johnnie Walker Blue Label	40.0%	£15.00	25cl

## BOURBON

Bulleit	45.0%	£3.95	25cl
Woodford Reserve	43.2%	£4.50	25cl
Makers Mark	45.0%	£4.50	25cl
Knob Creek 9 YO	50.0%	£4.75	25cl

## RUM

Mount Gay Eclipse	40.0%	£3.75	25cl
Kraken Black Spiced	40.0%	£3.75	25cl
Sailor Jerry Spiced	40.0%	£3.75	25cl
Havana Club Reserva Especial	40.0%	£3.75	25cl
Bacardi	37.5%	£3.75	25cl
Woods 100 Old Navy Rum	57.0%	£4.00	25cl
Goslings Black Seal	40.0%	£4.00	25cl
Mount Gay XO	43.0%	£5.50	25cl
Ron Zacapa Centenario XO	40.0%	£9.50	25cl

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## TEQUILA

Jose Cuervo Gold	50.0%	£3.75	25cl
Casco Viejo Blanco	50.0%	£3.75	25cl
Patron XO Café	50.0%	£5.00	25cl
Patron Silver	50.0%	£6.00	25cl

## COGNAC

Courvoisier VS	50.0%	£4.50	25cl
Remy Martin VSOP	50.0%	£5.00	25cl
Hennessy Fine de Cognac	50.0%	£5.50	25cl
Hennessy XO	50.0%	£12.50	25cl

## ARMAGNAC

Baron de Sigognac 10 YO	40.0%	£5.00	25cl
Janneau VSOP	40.0%	£5.00	25cl
Janneau XO	40.0%	£8.50	25cl

## BRANDY

	40.0%	£6.50	25cl
Cardenal Mendoza Clasico 15 YO			

## CALVADOS

Pere Magloire Calvados Pays D'Auge	40.0%	£4.00	25cl
Berneroy VSOP	40.0%	£5.00	25cl

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## LIQUEURS

Crème de Cassis, Briottet	20.0%	£2.00	25cl
Archers Peach County Schnapps	18.0%	£3.00	25cl
Aperol	11.0%	£3.50	50cl
Jägermeister	35.0%	£3.75	25cl
Sambuca Luxardo	38.0%	£3.75	25cl
Malibu Coconut	21.0%	£3.75	25cl
Pernod	40.0%	£3.75	25cl
Southern Comfort	35.0%	£3.75	25cl
Tia Maria Coffee	20.0%	£3.75	25cl
Frangelico	20.0%	£3.75	25cl
Chambord Black Raspberry	16.5%	£4.00	25cl
Grand Marnier	40.0%	£4.00	25cl
Cointreau	40.0%	£4.00	25cl
Disaronno Originale	28.0%	£4.00	25cl
Drambuie Whisky	40.0%	£4.00	25cl
Campari	25.0%	£3.75	50cl
Martini Extra Dry Vermouth	15.0%	£3.75	50cl
Martini Rosso Vermouth	15.0%	£4.50	50cl
Tio Pepe Fino Dry Sherry	15.0%	£4.00	50cl
Hidalgo Cream Alameda Sherry	15.0%	£4.00	50cl
Stones Ginger Wine	14.5%	£4.50	50cl
Baileys Irish Cream	17.0%	£4.50	50cl
Pimms No.1	25.0%	£4.50	50cl
Grahams LBV Port	20.0%	£5.00	50cl
Dows Quinta Do Bomfim Port	20.0%	£6.50	50cl

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## LAGER

Becks Blue (Non Alcoholic)	0.10%	£4.00	275ml
Becks	5.00%	£4.50	275ml
San Miguel	5.00%	£4.75	330ml
Budweiser	4.80%	£4.75	330ml
Moretti	4.60%	£5.00	330ml
Nastro Azzurro Peroni	5.10%	£5.00	330ml
Asahi	5.00%	£5.00	330ml
Estrella	4.60%	£5.00	330ml
Corona	4.60%	£5.00	330ml

## BEER

Sharps Doom Bar	4.30%	£6.50	500ml
Andwell Resolute Bitter	4.10%	£6.95	500ml
Andwell King John	4.60%	£6.95	500ml
Hogs Back OTT	6.00%	£6.95	500ml
Hogs Back Rip Snorter	5.00%	£6.95	500ml
Hogs Back TEA	4.20%	£6.95	500ml

## CIDER

Hogs Back Hazy Hog	5.50%	£6.50	500ml
Aspall Draught	5.00%	£5.95	500ml
Old Mout Pomegranate & Strawberry	4.00%	£6.50	500ml
Old Mout Kiwi & Lime	4.00%	£6.50	500ml

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## SOFT DRINKS & MIXERS

### FEVER TREE MIXERS

Indian Tonic Water	£1.95	200ml
Naturally Light Tonic Water	£1.95	200ml
Elderflower Tonic Water	£1.95	200ml
Mediterranean Tonic Water	£1.95	200ml
Ginger Ale	£1.95	200ml
Ginger Beer	£1.95	200ml
Lemonade	£4.00	200ml
Sicilian Lemonade	£1.95	200ml
Spring Soda Water	£1.95	200ml

### FRANKLIN & SONS - SOFT DRINKS

Sicilian Lemonade and English Elderflower with Crushed Juniper	£3.25	275ml
Wild Strawberry & Scottish Raspberry with Cracked Black Pepper	£3.25	275ml

### FROBISHERS JUICES

Apple, Cranberry, Grapefruit, Orange Pineapple, Tomato, Mango	£3.00	330ml
Coca Cola - regular or diet	£2.50	200ml
San Pelligrano - Lemon or Orange	£3.50	275ml
Red Bull	£3.00	250ml
Bottle Green Elderflower Pressé Sparkling	£3.25	275ml
RNLI Still or Sparkling Bottled Water	£2.25	330ml
RNLI Still or Sparkling Bottled Water	£4.00	750ml

[www.BeckettsSouthsea.co.uk](http://www.BeckettsSouthsea.co.uk)

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## BREAD & OLIVES (V) (VG)

Garlic & rosemary marinated olives & Mediterranean breads, served with rapeseed oil & 12 year aged balsamic vinegar

## STARTERS

### French onion soup (V)

Cheese crouton and sage crisps

### Prawns pil-pil

Tiger prawns fried in olive oil with garlic, chilli and paprika. Served with crusty bread

### Seared sweet cured salmon

Fennel and rucola salad, lemon confit

### Chicken, smoked bacon & pistachio terrine

Served with a prune and Armagnac chutney, rocket salad and toast

### Seabass ceviche

Citrus, chilli and coriander cured, with a spring onion salad

### Asparagus, artichoke & avocado (VG)

Baby leaves, sun blushed tomatoes and salsa verde

### Pan fried partridge breast

Chestnut purée, kale, celeriac crisps and a red wine jus

### Breaded brie bon-bons (V)

Deep fried in panko breadcrumbs & served with cranberry, port & redcurrant jelly and baby leaves

## 4.95 MAINS

### Lamb rump

Warm salad of haricot beans, Maris Piper potatoes, Cheddar cheese, baby gem lettuce, jacket potato mayonnaise and crispy skins

### Belly of pork

Spring onion mash, pea puree, apple sauce, black pudding, apricot and calvados sauce

## 5.75 7.50 Spanish chicken

Cooked with tomato, olives, red wine, orange, paprika and chorizo served with saffron rice

## 6.75 Becketts seafood pie

Locally sourced fish & brown shrimps in a creamy white wine sauce topped with buttery mash with spring greens and glazed carrots

### Pan fried swordfish

Marinated in basil and garlic, with spiced Ratatouille, garlic roasted new potatoes

### Guinea fowl

Jerusalem artichoke puree, fondant potatoes, kohlrabi, burnt shallots, Madeira jus and kale

### Spiced Moroccan vegetable tagine (VG)

Mediterranean vegetables, olives, lentils and potato in a spicy tomato sauce with chickpeas served with tabbouleh and pitta bread

### Open vegetable ravioli (V)

Roasted squash, oyster mushrooms, aubergine, courgette and red peppers layered between pasta sheets in a creamy rosemary sauce with grilled feta

### Halloumi salad (V)

Grilled halloumi, roasted squash, red peppers, chestnut mushroom, red onion, garlic potatoes, mixed leaves, basil oil

Suitable for Vegetarians (V) Suitable for Vegans (VG) We endeavour to cater for all dietary intolerance. If you have any concerns about allergens, please don't hesitate to speak to a member of staff.



## GRIDDLE

Served with roasted garlic purée, grilled vine tomatoes, chestnut mushrooms, chunky chips and your choice of sauce. Scotch whiskey and mushroom sauce, Béarnaise sauce, Borderlaise sauce, Peppercorn sauce.

Scotch 28 day aged 8oz\* fillet steak **24.50**

Scotch 10oz\* premium ribeye steak **22.50**

\* approximate weight before cooking

## SIDES

Cabbage, leek and pancetta **3.95**

Creamed spinach (V) **3.95**

Green beans and pesto (V) **3.95**

Twice cooked chips (V) **3.95**

## TO FINISH

Cheese board (V) **7.50**

Local dairy cheese selection, complemented by homemade chutney, crackers, celery and grapes. Most of our cheeses are made without animal rennet and are vegetarian friendly.

Please ask your server for more details.

Lemon curd posset (V) **6.50**

Topped with Italian meringue with forest berries

Crème brulee (V) **6.50**

With homemade tuile biscuits

Tiramisu (V) **6.50**

Layers of sweet mascarpone, Madeira soaked sponge and cocoa

Macerated pineapple (V) (DF) **6.50**

With white rum, vanilla, coconut sorbet, kiwifruit, melon and grapes

Apple and blackberry crumble (V) **6.50**

Topped with crispy hazelnut crumble and served with clotted cream ice cream or custard

Warm dark chocolate and pecan brownie (V) **6.00**

Black cherry coulis, pistachio ice cream

Forest of Bere dairy ce-creams **6.50**

3 scoops from a selection of delicious ice-creams from this excellent local dairy

Vanilla, chocolate & pecan brownie, strawberry, lemon curd, salted caramel, cinnamon

## TEA & COFFEE

TEAS **1.95**

Breakfast

Organic Jade Sword green tea

Lemon and ginger

Blackcurrant and hibiscus fruit

Chamomile flower

Espresso **1.95**

Americano **2.25**

Flat white **2.45**

Cappuccino **2.50**

Latte **2.50**

Mocha **2.50**

Hot chocolate **2.50**

Add flavoured syrup **0.40**

Choose from vanilla, hazelnut and salted caramel

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### Seared sweet cured salmon

Fennel and rucola salad, lemon confit

### Chicken, smoked bacon & pistachio terrine

Served with a prune and Armagnac chutney, rocket salad and toast

### Seabass ceviche

Citrus, chilli and coriander cured, with a spring onion salad

### Asparagus, artichoke & avocado (VG)

Baby leaves, sun blushed tomatoes and salsa verde

### Pan fried partridge breast

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Deep fried in panko breadcrumbs & served with cranberry, port & redcurrant jelly and baby leaves

## 4.95 MAINS

### Lamb rump

17.50

Warm salad of haricot beans, Maris Piper potatoes, Cheddar cheese, baby gem lettuce, jacket potato mayonnaise and crispy skins

### Belly of pork

16.50

Spring onion mash, pea puree, apple sauce, black pudding, apricot and calvados sauce

### Spanish chicken

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Cooked with tomato, olives, red wine, orange, paprika and chorizo served with saffron rice

### Becketts seafood pie

16.00

Locally sourced fish & brown shrimps in a creamy white wine sauce topped with buttery mash with spring greens and glazed carrots

### Pan fried swordfish

16.50

Marinated in basil and garlic, with spiced Ratatouille, garlic roasted new potatoes

### Guinea fowl

16.50

Jerusalem artichoke puree, fondant potatoes, kohlrabi, burnt shallots, Madeira jus and kale

### Spiced Moroccan vegetable tagine (VG)

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Roasted squash, oyster mushrooms, aubergine, courgette and red peppers layered between pasta sheets in a creamy rosemary sauce with grilled feta

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With homemade tuile biscuits

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Layers of sweet mascarpone, Madeira soaked sponge and cocoa

Macerated pineapple (V) (DF) **6.50**

With white rum, vanilla, coconut sorbet, kiwifruit, melon and grapes

Apple and blackberry crumble (V) **6.50**

Topped with crispy hazelnut crumble and served with clotted cream ice cream or custard

Warm dark chocolate and pecan brownie (V) **6.00**

Black cherry coulis, pistachio ice cream

Forest of Bere dairy ce-creams **6.50**

3 scoops from a selection of delicious ice-creams from this excellent local dairy

Vanilla, chocolate & pecan brownie, strawberry, lemon curd, salted caramel, cinnamon

## TEA & COFFEE

TEAS **1.95**

Breakfast

Organic Jade Sword green tea

Lemon and ginger

Blackcurrant and hibiscus fruit

Chamomile flower

Espresso **1.95**

Americano **2.25**

Flat white **2.45**

Cappuccino **2.50**

Latte **2.50**

Mocha **2.50**

Hot chocolate **2.50**

Add flavoured syrup **0.40**

Choose from vanilla, hazelnut and salted caramel

Suitable for Vegetarians (V) Suitable for Vegans (VG) Dairy free (DF) We endeavour to cater for all dietary intolerance. If you have any concerns about allergens, please don't hesitate to speak to a member of staff.











