

MIDWEEK LUNCH in the wintery wonderful NEW FOREST

Served Monday to Friday 12 Noon to 14.45pm Wintertime

TWO COURSES 19.90pp / THREE COURSES 24.90pp

Please take note of our social distancing requirements and use the sanitising stations provided. We strongly advise reserving tables in advance by calling or booking on-line.

STARTERS

SOUP OF THE DAY (V/GFA/VGA)

Creamy Dorset butter & white or granary sourdough bread

PULLED DUCK (GF)

Toasted sesame, red pepper coulis, spring onion, plum, goats cheese crumb

ATLANTIC SALMON FISHCAKE (GFA)

Lemon & herb velute, organic curly kale

SAAG ALOO (V/VG/GF)

Spinach & potato curry, crispy onion, mango relish, poppadum

ATLANTIC PRAWN COCKTAIL

Lemon, green apple, lettuce, Marie Rose sauce

MAINS

FP ALE BATTERED HADDOCK &
CHUNKY ENGLISH CHIPS (GFA)

Homemade tartar sauce & mushy peas

FP GOURMET PRIME STEAK MINCE BURGER (GFA)

Isle of wight beef steak tomato, oxo, red & crispy onions,
FP burger sauce, English chips & whole gherkin

CHEF'S HEARTY WINTER
ROOT VEGETABLE STEW (VGA)

Vegetable velute, pearl barley, cheesy crumble, mini cheddar scones

SALDRIDGE FARM ROAST HAM (GF)

2 Fluffets eggs, garden peas & chunky chips

CROW FARM SAUSAGES

Mash potato, onion gravy, garden peas

DESSERTS

PLUM FRANGIPAN TART

Plum compote, rose whipped cream

DARK CHOCOLATE DELICE

Salted caramel sauce, poppy seed tuile

PEAR STICKY TOFFEE PUDDING (VGA)

Butterscotch sauce or coffee ice cream

PAVLOVA WITH
FRUITS OF THE NEW FOREST BERRIES (GF)

Toasted pistachio crumb

LOCAL MADE GIGGI'S ICE CREAM & SORBET

Choose your selection of 2 scoops

ICE CREAM - vanilla, crunchie pistachio, coconut, black cherry, rum & raisin, chocolate (VG), strawberry cream (VG), coffee (VG)

SORBET - green apple, pineapple, fruits of the forest (VG)

VEGETARIAN (V), VEGAN (VG), GLUTEN FREE (GF), VEGAN ALTERNATIVE (VGA), GLUTEN FREE ALTERNATIVE (GFA)

A discretionary 10% gratuity for staff will be applied to tables of 6 or more.

If you have any food intolerances, allergies or special diets please ask a member of the team and inform them of your requirements. Whilst we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.