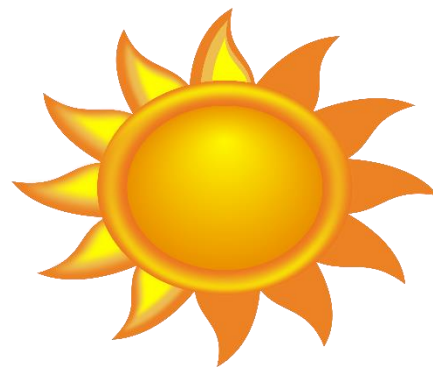


DAILY SUMMER MENU

Lunch and Dinner



TO START

Grilled King Prawns in crispy chilli oil (D.F)

£12

chargrilled flatbread bread.

Quenelle of Devon Crab (G. F)

£12

pickled fennel, dill creme fraiche, cucumber and grape salsa, fennel seed cracker

Isle of Wight tomato tarte tatin (V)

£10

Mozzarella, pickled shallots, Hampshire watercress

Hampshire ham hock with crushed garden peas on sourdough toast

£9

Feta cheese and pea shoots

Cajun cauliflower and guacamole, taco crisps (Vegan) (D.F)

£8

spring onion, chillies and coriander

Marinated Olives and confit garlic humous (V) (D.F) (TO SHARE)

£12

with a selection of homemade breads (G.F** bread option available)

Baked Camembert (V) (TO SHARE)

£18

whole baked camembert infused with garlic and rosemary, caramelised red onion jam, and homemade toasted garlic breads (G.F** bread option available)

HOMEMADE BURGERS

served with skinny fries

British beef burger £20

streaky bacon, smoked cheddar, tomato, lettuce, gherkins, with side of burger relish

Cajun buttermilk chicken burger £20

gem lettuce, tomato and chilli jam on the side

Halloumi burger (V) £19

field mushroom, gem lettuce, tomato, gherkins and chilli jam on the side

CHILDRENS SELECTION

Small fish, chunky chips, garden peas (D.F.) £14 (Tartare sauce £1)

Plain Tagliatelle pasta with grated cheddar (V) £7 Tagliatelle pasta Bolognaise (D.F.) £7.5

Ham, egg, chips and peas (G.F) £8

Mini beef burger & fries £8

(V) = Vegetarian, (Vegan) (G.F.) = Gluten Free (D.F.) Dairy Free (G.F) * = Bread can be substituted for gluten free bread

Some of our dishes may contain nuts or nut oils and *wild game shot.

If you have a food allergy, please speak to a member of staff about ingredients in our dishes before you order your meal.

We serve our food out of one kitchen and please note that despite our best endeavours there is a risk of cross contamination

MAIN COURSE

Pan fried Fillet of South Coast SEABASS (G.F.) £24

garden pea and pesto potato cake, wilted spinach, roasted red pepper salsa

Chargrilled lemon and thyme butterflied CHICKEN breast £23

Caesar salad (gem lettuce, bacon lardons, mayo ,grated parmesan and white anchovies)

Chargrilled leg of English LAMB (G.F.) £26

Baby new potatoes, green beans, cherry tomatoes, Feta, olives , garlic mayo

Honey roast Hampshire thick cut HAM off the bone served cold (G.F.) £19

hand cut chips, two fried free-range eggs and peas

Homemade CHICKEN PIE with mushrooms and tarragon £22

served with chunky chips and seasonal vegetables

Wild mushroom and Mascarpone cheese RISOTTO (V) (G.F.) £20

grilled courgette, dill oil and pea shoots

Aloo Tikki MADRAS CURRY (Vegan) (G.F.) (D.F.) £20

poppadom, pickled carrots, coriander and spring onion

Palmer's beer battered large FISH AND CHIPS (D.F.) £22

mushy peas, tartare sauce and wedge of lemon

(Fish certified by the Marine Stewardship Council)

10oz British Native breed SIRLOIN STEAK (G.F.) £36

thick cut chips or skinny fries, field mushroom, plum tomato, and Hampshire watercress.

add creamy peppercorn sauce £3 (G.F.)

HOMEMADE PUDDINGS £9

Fresh summer berries (G.F.)

whipped vanilla cream, meringue kisses

Elderflower crème brulee

gooseberry compote, lemon biscuit

Steamed black treacle sponge

with custard and rum and raisin gelato

Summer raspberry cheesecake

raspberry sorbet and raspberry sauce

Dark chocolate Delice (G.F.)

Espresso Martini cream, and chocolate crumb

THE DEERS HUT ENGLISH CHEESE BOARD SELECTION £14.00

selection of English cheeses with artisan crackers, celery, ale chutney and sliced apple

ORGANIC BABOO GELATO CRAFTED IN DORSET Children 1 scoop £3.5 2 scoops £7

Gelato: vanilla, chocolate, strawberry, mint choc chip, rum and raisin

Vegan Vanilla Sorbet (Vegan): lemon, passionfruit, raspberry, mango

Doggy Doggy Yum Yum ice cream tub for our canine friends £3

A 10% discretionary service charge is added to the bill.