

BAR SNACKS

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| Marinated Olives (vg) | 5.00 |
| Bombay Spiced Hummus (vg) Flatbread | 6.75 |
| Piggie Sausage Roll (not gfo) Pickled walnut, brown sauce | 6.75 |
| Mini Chorizo Honey & maple | 7.50 |

GREAT BRITISH FAVOURITES

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| Ale Battered Fish & Chips Haddock, fat-cut chips, mushy peas, tartare sauce, lemon Add chip shop curry - 2.00 | 18.50 |
| The Millers Burger Prime beef patty, red pepper relish, baby gem, tomato, red onion, dill pickles, aged cheddar, 'slaw, thin-cut fries Add streaky bacon - 2.00 | 18.50 |
| Bang Bang Burger (vgo) Crispy chicken breast or Cauliflower (vg), spicy peanut sauce, baby gem, pickled red onion, 'slaw, thin-cut fries | 19.50 |

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| Steak & Frites Hampshire beef minute steak, thin-cut fries, peppercorn sauce | 21.00 |
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| Proper Steak & Ale Pie Creamy mash, seasonal greens, gravy | 21.00 |
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BRUNCH Before 3pm

Add Thin-cut fries to any for 2.50

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| Smoked Haddock Kedgeree | 13.75 |
| Smashed Avocado (v)(vgo) Sourdough toast, poached free range eggs, tomato & red onion salsa | 11.50 |
| Bubble & Squeak (v) Poached egg, hollandaise sauce | 12.00 |
| Butcher's Sausage Ciabatta Caramelised red onion | 11.50 |
| Ale Battered Fish Finger Ciabatta Baby gem, tartare | 10.75 |
| Portobello Mushrooms on Toast (v)(vgo) Black garlic tarragon | 10.75 |
| Torn Mozzarella Ciabatta (v) Pesto, heritage tomatoes | 9.75 |
| Roast Hampshire Beef Ciabatta Rocket, horseradish | 11.75 |

UPGRADE YOUR BRUNCH

Upgrade any brunch dish - 20.00
and get bottomless* Mimosas or Prosecco

*For 90 minutes, only available in the restaurant

Nearly everything on our menu can be made **Gluten-free** upon request, please ask your server if you require this

SIDES

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| Ale Battered Onion Rings (vg) | 6.00 |
| Thin-cut Fries (vg) | 5.00 |
| Rosemary & Sea Salt Chips (vg) | 6.00 |

Perfect to start or sharing plates

SMALL PLATES

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| Spring Pea & Mint Soup Crusty bread | 7.75 |
| Pressed Ham Hock Crostini, piccalilli | 9.50 |
| Cured Chalkstream Trout Sea herbs, dill emulsion | 12.75 |
| Bang Bang Cauliflower (vg) Texan corn salsa | 8.50 |
| Cornflake Chicken Thighs Mango glaze & peanut satay | 10.75 |
| Crispy Pork Belly Bacon jam, baconaise | 11.50 |
| Whipped Goat's Cheese (v) Honey, truffle, beetroot salad | 10.50 |
| Salt & Pepper Squid Garlic aioli | 9.50 |

CHEF'S SIGNATURES

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| Herb Crusted Lamb Saddle Fondant potato, faggot, spring greens, salsa verde | 27.00 |
| Butternut Squash Risotto (vg) Pine nut & raisin dressing, sage | 19.50 |
| Pan Seared Loch Duart Salmon Fillet Pommes Anna, charred tenderstem, lemon & caper butter | 26.00 |
| English Crab Linguini Chilli, lemon, parsley | 25.00 |
| Ribeye of Pork Parmesan polenta, black olive tapenade | 24.50 |

GRAZING & SALAD

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| Thai Crispy Duck Salad Pickled cucumber & red onion, gem lettuce, thai dressing | 18.50 |
| Mediterranean Salad Crispy chickpea panella, gem lettuce, cucumber, tomato, olives, pickled shallots | 14.75 |
| Hot Honey & Halloumi Flatbread (v) Mint yoghurt, smokey pickled cucumber, sunblushed tomatoes | 15.00 |
| Crispy Chilli Beef Flatbread Spring onion, hot n' sour sauce | 16.50 |
| Porchetta & Truffle Flatbread Forest mushrooms, Old Winchester, bechamel, rocket | 16.50 |
| Pepperoni & 'Nduja Flatbread Rich tomato, torn mozzarella | 15.50 |

(V) = Vegetarian / (vg) = Vegan / (vgo) = Vegan Optional

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| Aged Cheddar Cheesy Chip (v) | 7.50 |
| Tomato, Basil & Red Onion Salad (vg) | 5.00 |
| Seasonal Greens (vgo) | 5.00 |