



## STARTERS

- BUFFALO CAULIFLOWER BITES WITH SWEET CHILLI DIPPING SAUCE (VG) £8.50  
PANKO COATED ROSEMARY & GARLIC BRIE WEDGES WITH COMEBACK SAUCE (V) £8.50  
HOME MADE SOUP OF THE DAY WITH SOUR DOUGH ROLL (VG) £7  
BREADCRUMB COATED WHITEBAIT WITH TARTARE SAUCE AND SALAD GARNISH £8.50  
PORK AND BLACK PUDDING SOFT YOLK SCOTCH EGG WITH MIXED FRUIT, VEGETABLE AND ALE CHUTNEY £9  
BRUSSELS PATE WITH FRENCH TOASTS AND MIXED FRUIT, VEGETABLE AND ALE CHUTNEY £8.50  
CHICKEN BREAST SKEWERS WITH COMEBACK SAUCE £8.50 (GF)

## LUNCH PLATTERS (UNTIL 5PM)

FRESH LARGE SOUR DOUGH ROLL WITH SALAD, SLAW AND ACCOMPANIMENT OF YOUR CHOICE (GF ROLL AVAILABLE)

- Extra mature cheddar cheese with mixed fruit, vegetable and ale chutney (V) £9.50  
Home roasted gammon ham with mixed fruit, vegetable and ale chutney £10  
Brie with cranberry sauce £10.50 (V)  
Coronation cauliflower (VG) £10  
Traditional houmous (VG) £9.50  
Chicken tikka mayo £10.50  
Stilton with mixed fruit, vegetable and ale chutney (V) £10.50  
Vegan cheddar and mixed fruit, vegetable and ale chutney (VG) £10.50

Add an additional accompaniment £2.50

## PLOUGHMAN'S PLATTER £18.50

A HEARTY MAIN MEAL FOR ONE OR GREAT TO SHARE! (GF ROLL AVAILABLE)

### THE PLATTER:

A large sour dough roll,  
mixed leaf, tomato, red onion, pepper, cucumber, celery, grapes, apple, pickled onion, home made slaw, mixed fruit, vegetable & ale chutney, gherkin, pickled egg (SUB Beetroot for VG)

### ADD TWO ACCOMPANIMENTS:

Vegi - Extra mature cheddar cheese, Long Clawson stilton, brie & cranberry sauce  
Vegan - coronation cauliflower, Vegan cheddar, traditional houmous  
Meat - chicken tikka mayo, home roasted gammon ham,  
Add an additional accompaniment £2.50

## SIDES TO ADD

ONION RINGS £5

SIDE SALAD £4

TRIPLE COOKED CHIPS £5

MASH £4.50 (VG)

VEGETABLES £4 (VG)

## MAIN COURSES

TEMPURA BATTERED COD FILLET with triple cooked chips and salad £19 Smaller appetite £10 (GF)

CHICKEN MURGH MAKHANI CURRY: Chicken tikka breast in a creamy tomato and butter sauce, mild heat with basmati rice and naan bread (GF WITH BREAD SUB) £18.50

PIE OF THE DAY: Please ask staff for today's choice of shortcrust pie, served with vegetables, a choice of potato and a rich whole grain mustard gravy £19

STEAK & ALE SUET PUD: Soft suet pastry filled with steak and kidney in a rich sauce, served with vegetables, a choice of potato and a rich wholegrain mustard gravy £19

WHOLETAIL SCAMPI: Langoustine tails in a quinoa, linseed and amaranth seed wholegrain crumb served with triple cooked chips and a side salad £19 Smaller appetite £10

LASAGNE: Pure ground beef in an authentic bolognese sauce, layered with pasta and bechamel sauce and topped with Italian cheese, served with triple cooked chips and a side salad £18 Smaller appetite £10

NAKED HADDOCK, SALMON AND SPINACH FISHCAKE with a melting cheddar centre served with triple cooked chips and a side salad (GF) £19 Smaller appetite £10

7OZ ABERDEEN ANGUS BEEF BURGER: Regeneratively farmed Wildfarmed bun with mixed leaf, tomato, cucumber, paprika burger sauce and Monterey jack cheese with triple cooked chips and home made slaw £18.50 (GF with roll sub)

CHARGRILLED BUTTERFLIED SWEET CHILLI CHICKEN BREAST BURGER Regeneratively farmed Wildfarmed bun with mixed leaf, tomato, cucumber, paprika burger sauce and Monterey jack cheese. Served with triple cooked chips and home made slaw £18.50

10oz OWTON'S RUMP STEAK with triple cooked chips, flat mushrooms & grilled tomato £24 (GF)

## VEGETARIAN AND VEGAN

KERALAN CAULIFLOWER & RED PEPPER CURRY: Tender cauliflower & crunchy red peppers in a rich, mildly spiced tomato based sauce with basmati rice & naan bread (VG) (GF with bread sub) £17.50

REDEFINE MEAT BURGER - Plant based burger with a rich, meaty flavour & texture, vegan cheese, lettuce, cucumber, chipotle sauce, served in a Regeneratively farmed Wildfarmed bun with triple cooked chips and home made slaw (VG) (GF roll sub) £18

SPINACH & MUSHROOM LASAGNE: Mushroom, spinach & cheese flavoured with herbs, with lasagne sheets and béchamel and cheddar sauce, served with triple cooked chips and salad (V) £18

QUORN SOUTHERN FRIED ESCALOPE BURGER: vegan cheese, lettuce, cucumber, chipotle sauce, served in a gourmet sour dough bun with triple cooked chips and home made slaw (V) £18

TOMATO & CANNELLINI BEAN STEW: A vegan tomato based stew with sweet potatoes, peppers and cannellini beans served with vegetables and potatoes (VG) (GF) £18

BRIE AND SUNDRIED TOMATO QUICHE served with triple cooked chips and salad (V)

## CYGNETS MENU: PERFECT FOR UNDER 10'S

Chicken breast chunks with crispy batter £9  
Fishless fingers (VG) £9  
Fillet of cod (GF) £9.50  
British beef lasagne - a smaller portion of our classic £9  
Mediterranean meatballs in tomato sauce with sour dough roll £8.50

CHOOSE YOUR MAIN, ADD  
CHIPS OR MASH & BEANS, PEAS  
OR CRUDITES

## DESSERTS: All served with cream unless stated otherwise £7.50

*Please specifically request a vegan or gluten free dessert to ensure we use the correct accompaniments even if VG/GF stated*

LUSCIOUS LEMON CHEESECAKE: Tangy Sicilian lemon cheesecake with moist lemon sponge chunks, sweet lemon cream, white choc shavings and lemon curd drizzle £8.50

STICKY TOFFEE PUD: Toffee flavoured suet sponge covered in sticky toffee sauce with custard £8.50 (VG)

RHUBARB AND GINGER TORTE: Ginger crumb base with a layer of rhubarb and chocolate filling, finished with a sprinkling of chocolate £8 (GF) (VG)

APPLE STRUDEL: Apple and cinnamon in flaky filo pastry £8

WHITE CHOCOLATE, BLACKBERRY & BLACKCURRANT CRUMBLE TART: Blackcurrant compote and whole blackberries baked in a white chocolate custard with a brulee crumble £8.50

ETON MESS ICE CREAM SUNDAE: Fresh strawberries, meringue pieces, strawberry ice cream, vanilla ice cream, strawberry sauce and whipped cream £9.50

STRAWBERRY SCONE: Plain Devon scone with fresh strawberries, Cornish clotted cream and jam £6.50

ICE CREAM: Vegan vanilla, rhubarb and custard, tutti frutti, strawberry and vanilla.

1 scoop £3 2 scoops £5.50 3 scoops £7.50

## COFFEE

Our coffee is ground and roasted to order for us less than half a mile away by Forest Edge Roasting Co in Lyndhurst. We love their Forest Edge roast with it's punchier dark chocolate, nutty flavours. Decaf is also available with honey, nuts and milk chocolate notes!

AMERICANO £3.20

ESPRESSO £3

CAPPUCCINO £3.50

FLAVOUR SHOT £0.50

LATTE £3.50

FLAT WHITE £3.40

EXTRA SHOT £0.75

MILK ALTERNATIVE £0.40

## TEAS

£3.40

We are proud to serve New Forest Teas. Premium blends, ethically sourced, in compostable bags:

Brockenhurst Breakfast

The decaf breakfast

The fruity one: apple, hibiscus, rose and orange. Decaf.

The green one: Lucky dragon hyson organic green tea

The lemon & ginger one: Thai ginger, lemon, marigold and safflower petals. Decaf

The vanilla one: Rooibos, almond, calendular, vanilla. Decaf

The minty one: full leaf peppermint The Earl Grey

