



Try one of our seasonal beers;

Harvest Moon – Limited Edition Ale 4.3%

Fuller's 'Frontier'- New, Craft Lager 4.8%

Red Fox – Caramel Autumn Ale 4.3%

Marinated olives 3.50

Hummus and pita bread 5.50

Mezze board 14.95

Souszouki sausage, chorizo sausage, roast red peppers and artichoke, halloumi cheese, hummus, pita bread

STARTING THINGS...

Soup of the day with crusty bread 5.95

Preserved chicken liver pate, spiced apple & plum chutney, toasted bread 7.50

Rabbit saddle wrapped in parma ham, confit of rabbit, mushrooms, rabbit jus 9.75

Pan fried scallops, squid, pea & mint puree, balsamic 9.25

Crab cakes infused with garlic, chilli and lime, Greek yogurt dressing 7.95

MAIN THINGS...

28-day aged Sirloin Steak, onion rings, grilled tomato, watercress, peppercorn sauce & chips 19.95

Grilled whole sea bass, saffron potatoes, samphire, fennel, crustacean bisque, paloude clams 16.75

Porchetta pork belly, bubble and squeak, plum and apple chutney, crackling, jus 14.95

Slow braised shoulder of lamb, jersey royal potatoes, buttered greens, gravy 19.75

Grilled tuna loin, herb crushed new potatoes, asparagus, tomato and avocado salsa 15.75

Marinated corn fed chicken supreme, potato rosti, asparagus, basil pesto, crisp pancetta 15.50

Peppered steak & Guinness OR Chicken, chorizo & leek pie with mash potato, vegetables and gravy 14.50

Red wine braised lentil ragu, caramalised onions, puff pastry, goats cheese, oven dried tomatoes 13.75

London Pride beer battered haddock, mushy peas, tartar sauce, hand cut chips 14.10

Aubergine stuffed with roasted med veg, grilled goats cheese, beetroot puree (v) 13.50

Andover arms cheese burger, iceberg, tomato, gherkins, tomato relish, bacon, hand cut chips 13.75

Cumberland sausages with mash and onions gravy, crispy leeks 13.95

SIDES...£3.00 each

Hand cut chips / fries / mash / mixed leaf salad / buttered vegetables

SWEET THINGS....

Chocolate brownie with ice cream and chocolate sauce 5.95

Apple and rhubarb crumble with ice cream 5.95

Tiramisu with berry coulis 5.95

Sticky toffee pudding with ice cream and caramel sauce 5.95

Selection of ice creams and sorbets (any three) 5.95

(Vanilla, Honeycomb, Belgian Chocolate, Strawberry, Caramel, Mango, Lemon, Apple, Orange)

Cheese board with apple and plum chutney, crackers & fruits (any three) 13.00

(Shropshire blue, washed rinds golden cenarth, Soft creamy Brie, Ragstone goats, Old smoked dudleswell)

Fish dishes may contain bones

For allergen advice please ask one of our helpful Servers

Gratuities to reward good service are accepted in cash only and go directly to the team looking after you.

Christmas day menu

Glass of bubbly on arrival..

Starters...

Spiced cauliflower and fennel soup, toasted brioche

Smoked salmon tian, caviar, chili and crustacean oil, micro herbs

Rabbit saddle wrapped in parma ham, confit of rabbit leg, wild mushrooms, spiced rabbit jus

Mains...

Norfolk turkey, roast potatoes, pigs in blankets, sage and onion stuffing, spiced cabbage, seasonal veg, jus

Pan fried halibut, saffron potatoes, soft peppers, paloude clams, tomato and crustacean bisque

Potato and goats cheese terrine, basil infused polenta cake, various herbs, red pepper glaze

Venison haunch steak, potato gratin, semi dried figs, red wine jus, parma ham wafer

To finish...

Traditional Christmas pudding with brandy sauce

Whiskey and croissant butter pudding with cream anglaise

Dark chocolate mousse with morello cherry glaze

Mince pies/coffees

£60 p/h