



- STARTERS -

Soup of the day, warm rustic bread (VE) 5.00

Thai crab bon bons, curried crème fraiche 7.50

Salt & pepper calamari, sweet chilli sauce 6.50

Twice baked poacher cheese soufflé, apple, walnut & pomegranate salad 8.50

Pistachio Ham Hock, pickled shallots, pear puree, honeyed mustard seeds 8.00

Wild mushroom, wilted spinach and tomato crostini (VE) 7.00

- SHARERS & PLATTERS -

Artisan bread, house butter, rapeseed oil & aged balsamic vinegar 6.50

Charcuterie board – salami, chorizo, Parma ham, pistachio ham hock, toasted artisan bread, chutney, variety of antipasti 17.00

- A LA CARTE -

Fillet of beef, deconstructed wellington garnish, onion textures, puff pastry 24.00

Confit leg of rabbit, dukkah crust, braised barley, black pudding puree 15.50

Seared cumin duck breast, carrot puree, charred baby leeks, potato terrine 17.50

Chalk stream trout, parsley, cucumber, horseradish 14.50

Pan roasted corn-fed chicken supreme, crispy egg, pressed pancetta veloute 16.00

Gorgonzola risotto, maple figs, ricotta mousse, sage 13.50

- CLASSICS MAINS -

Bunk Inn beef burger, relish, pickled slaw, skinny cut fries, 13.95

Add bacon / smoked cheese / fried egg for 1.00

Spicy Buttermilk chicken burger, garlic aioli, pickled slaw, skinny cut fries 13.95

Add bacon / smoked cheese / fried egg for 1.00

Vegan chickpea & butternut squash burger, pickled slaw, mayo, skinny cut fries 13.95

'Good Old Boy' battered haddock, hand-cut chips, pea puree, tartare sauce, lemon wedge 13.95
(GF Available)

Pie of the day, mash potato, seasonal vegetables, gravy 13.00

Smoked haddock & mozzarella fishcakes, minted peas, spinach, fried egg 13.50

8oz Hampshire sirloin steak, hand-cut chips, roasted tomato, flat baked mushroom, salad 21.50

Add peppercorn or béarnaise sauce for 1.50

8oz Hampshire rib-eye steak, hand-cut chips, roasted tomato, flat baked mushroom, salad 23.50

Add peppercorn or béarnaise sauce for 1.50

Hazelnut, raisins, soft polenta, grilled cabbage, capers and lemon (VE) 12.00

- SIDES -

Handmade onion rings 4.00

Mixed salad bowl 3.50

Hand-cut chips 3.50

Skinny-cut fries 3.50

Mixed seasonal vegetables 3.00



GF = Gluten Free – please inform a member of staff if you have a food allergy or intolerance before ordering.

🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 10%

