



THE MASTER BUILDER'S
at Buckler's Hard

While You Wait

A Selection of Rustic Artisan Breads, Salted Butter & Split Balsamic Oil £5.00

Herb Marinated Kalamata Olives (GF) £5.00

Spiced Houmous & Warm Pitta Bread (GFA) £5.00

Starters

Roasted Butternut Squash Soup £7.50

Greek yoghurt, chilli and roasted pumpkin seeds (VEA, GFA)

Baked mushroom polenta £8.50

Sauteed wild mushrooms, spinach and tarragon cream (VEA)

Beef carpaccio £12

Caramelised shallot puree, sourdough crisps, pickles capers, old Winchester shavings and truffle oil (GFA)

Pressed ham hock and chorizo terrine £10

Toasted sourdough, apple and celeriac remoulade and English mustard mayonnaise (GFA)

Soused Mackerel £9.50

Pickled vegetables and sauce vierge

Pan fried Scallops and King prawn £15

Roasted shallot and fennel and shellfish sauce

Rosary goats cheese and spinach arancini £9.50

Pumpkin puree and crispy kale

Mains

Confit duck leg £20

Pancetta, borlotti beans, tomato and spinach cassoulet, duck fat mash and parsnip crisps (GF)

Oven roasted Brixham Brill £24

Celeriac puree, seaweed, confit potato, chorizo, shallot and herb dressing (GF)

Pan roasted venison haunch £28

Fondant potato, black cabbage, roasted parsnip, cranberry and orange compote, red wine jus (GF)

Maple roasted parsnips £15

Pickled pears, tofu, toasted peanuts, kale, harissa and vegan yoghurt (VE, GF)

Pan fried corn fed chicken breast £22

Dorset blue vinny and leek dauphinoise, sauteed greens and bourguignon sauce (GF)

Wild mushroom risotto £16

Old Winchester shavings and wild rocket pesto (VEA, GF)

Romsey chalk stream trout £22

Creamy mash, moules marinieres sauce, beer battered Fowey mussels and roasted fennel (GFA)

Double stacked Aberdeen angus beef burger £16.50

Organic vintage Godminster cheddar, smoked bacon, little gem, tomato, homemade burger sauce, toasted sesame brioche bun, coleslaw and fries

Beer battered haddock and chunky chips £16.50

Homemade tartare sauce and mushy peas (GFA)

Grilled chilli and mint halloumi £15

Roasted red peppers, little gem, homemade burger sauce, toasted sesame brioche bun, coleslaw and fries (GFA)

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Sides

Chunky chips or skinny fries (GFA) £4.50

Add truffle oil & Old Winchester cheese £1.00

Godminster organic cheddar mash (GF) £4.50

Buttered seasonal vegetables (GF, VEA) £4.50

V = vegetarian VE = vegan VEA = vegan adaptable GF = gluten free GFA = gluten free adaptable

Desserts

Croissant bread and butter pudding £8

Vanilla anglaise, homemade whiskey and lime ice cream

Baileys cheesecake £8

Chocolate ganache, coffee ice cream and chocolate sauce

Spiced poached pear £8

Blood orange sorbet, pear and ginger sponge (VE)

Selection of New Forest ice cream and sorbets £6

Three scoops (VEA)

Selection of Award-Winning Cheese £12

Godminster vintage cheddar, book and bucket Blyton cows brie, Rosary ash goats cheese, Isle of Wight blue, apricot jelly, celery, grapes & savoury biscuits

Affogato £6.95

Homemade dark chocolate & amaretto ice cream

Mini Chocolate Brownie £6.95

Chocolate sauce, vanilla cream & coffee or New Forest Tea Company artisan tea

Special Treat £8

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A Selection of New Forest Teas or Coffee £2.95

*The breakfast one ~The minty one ~The Earl great ~The relaxing one ~ The peachy one
~The fruity one ~The vanilla one*