

STARTERS

Breaded whitebait Lemon & dill mayo, salad garnish	6.95
Salt & pepper squid With salad garnish and chilli dip	7.95
Soup of the day Crusty bread or GF roll	6.50
Traditional prawn cocktail Served with brown bread & butter	7.50
Houmous & vegetable crudites (VG, GF, DF)	6.50
Rosemary & garlic baked Camembert To share, with sourdough soldiers	16.50

SANDWICHES

Served in wholemeal bread:

Prawns in seafood sauce	6.95
Tuna, mayonnaise and cucumber	6.50
Fresh crab with lettuce	7.75
Egg mayonnaise Hampshire watercress (V)	5.75

Served on white bread only:

Honey roasted ham & Dijon mustard	6.50
Mature Cheddar & onion chutney (V)	6.25

HOT BAGUETTES & BAPS

All served with chips

Flaked tuna & cheese melt	11.95
Steak & onion baguette Mustard mayo	14.95
Battered fish finger bap Tomato, lettuce, tartare sauce	11.50
Ultimate all day bap Lots of sausage, bacon & egg	9.95

**PLEASE ENSURE THAT YOU
HAVE A TABLE NUMBER**

THE HAVEN HOUSE INN MENU

MAINS

Haven fish & chips Ringwood ale batter, tartare, chips & peas	10.50/15.95
Breaded wholetail scampi Chips, lemon wedge & peas	11.00/16.50
Rope grown mussels Creamy white wine, coriander & garlic sauce, with a crusty baguette or GF roll (GF)	16.95
Pie of the day Puff pastry case, mashed potato & glazed vegetables	See specials board
Ham, egg & chips Honey glazed gammon ham, double fried egg, chips & peas (GF)	13.50
Grilled Seabass fillets With crushed new potato infused with chorizo, lemon & chives, tomato & basil coulis (GF, DF)	17.50
Warm quiche tart Salad & new potatoes (V)	13.95
Roasted pepper, squash & rocket penne pasta Tomato sauce & GF garlic bread (V, GF) Add chicken or chorizo 3.00	14.95
King prawn, chilli and rocket linguini (DF)	16.50
Mac 'n cheese, garlic bread (V)	14.00
Panfried chicken schnitzel Panko bread crumbs, rocket & parmesan salad, sweet potato wedges	16.00

FROM THE GRILL

Grilled 8oz Ribeye steak Watercress, chips, tomato. Choice of peppercorn or red wine & mushroom sauce	23.95
Monteray Jack cheeseburger, brioche bun, chips Smoked bacon & tomato relish	14.95
Grilled Peri Peri chicken breast burger Brioche bun & chips. With Peri Peri mayonnaise	14.95
Moving Mountain plant based burger Sweet potato wedges, vegan mozzarella, vegan brioche bun (Vg)	13.95

SALADS, PLATTERS & PINTS

Classic Caesar salad, Parmesan, mixed leaf, croutons, Caesar dressing (V) Add chicken & bacon or flaked tuna 3.00	10.50
Pint of prawns A pint of shell on prawns with seafood dip, brown bread & butter	14.50
Cold seafood platter Peeled prawns, potted crabmeat, rollmop, cockles & smoked mackerel. Crusty baguette, mixed leaf, horseradish mayo & seafood dip	21.95
Ploughman's Dorset Blue, Coastal Cheddar & ham. Crusty baguette, pickled onion, Branston pickle & apple	15.95

JACKETS (all GF)

Prawns in a seafood dip	9.25
Tuna & Sweetcorn	8.95
Cheese and baked beans (V) Add bacon or honey roasted ham 1.50	8.50

PUDDINGS

New Forest sundae (3 scoops) Choose from mint, honeycomb swirl, strawberry, chocolate or vanilla ice cream. Topped with cream, wafer and a choice of strawberry, chocolate or caramel sauce	7.50
Raspberry & chocolate torte (V, Vg, GF)	6.50
Syrup sponge pudding (V & GF)	5.95
Apple crumble (V)	5.95
Lemon meringue pie (V)	6.50

SIDES

Bowl of chips	4.75
Cheesy chips	6.95
Chips with curry sauce	6.00
Crusty baguette or GF roll	1.95
Garlic bread	4.50
Cheesy garlic bread (4 slices)	6.00
Mushy peas / coleslaw	1.95
Side salad or seasonal veg	4.75
Curry sauce	2.50
Sweet potato wedges	5.50
Mac 'n cheese	6.95

BARK BITES

A sausage for dogs	1.50
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**PLEASE LET US KNOW OF ANY ALLERGIES
WHEN ORDERING YOUR FOOD**

Some dishes may contain or have
traces of nuts, dairy or gluten

Key for Symbols (V) Vegetarian (Vg)
Vegan (GF) Gluten free (DF) Dairy Free

MAIN MENU

THE WINE LIST

SPARKLING WINE

	Bottle
La Tordera Prosecco Babies 20cl NV Veneto, Italy. 11.5%. Apples and Mediterranean herbs. Wonderfully light	7.90
La Tordera Saomi Prosecco Brut DOC NV (vg) Veneto, Italy. 11.5%. Apples, dried herbs and vanilla. Perfect aperitif	30.00
Bolney Estate Bubbly NV Sussex, England. 12.5%. English sparkling Better than the French .. Mais oui!	46.00

RED WINE

	175ml	250ml	Bottle
House Red Wine. Palazzo Pisano Merlot 2022 Veneto, Italy. 12.5%. Smooth and ripe .. Like most Italians!	5.70	7.90	22.95
Riebeek Cellars Shiraz 2021 Riebeek Valley, South Africa. 14%. Rich fruit, layered w spice and a smooth finish .. Be bold	6.10	8.80	25.75
Cruz Alta Reserve Malbec 2020 Mendoza, Argentina. 13.5%. Plum, blackberry and vanilla. Every Gaucho's favourite	6.90	9.80	28.95
Lacrimus Rioja Crianza 2019 Rioja, Spain. 13%. Cherry, fig and sweet balsamic. Olé	7.75	10.20	30.80

WHITE WINE

	175ml	250ml	Bottle
House white. Eracles Grillo DOC 2022 Sicily, Italy. 12.5%. 2022. Peach, green apple and lemons. Very refreshing	5.70	7.90	22.95
Folio Pinot Grigio 2022 Veneto, Italy. 12.5%. Citrus and elderflower. A summer no-brainer	5.85	8.20	24.50
Les Courtines Sauvignon Blanc 2021 Gascony, France. 13.5%. Passion fruit, gooseberry and pear drops	6.10	8.70	25.90
Le Huppe Organic Chardonnay 2022 (Gf) Languedoc, France. 13%. Peach, pear, floral and vanilla. Rich and great with food	6.65	9.40	27.90
Lanark Lane Sauvignon Blanc 2022 (vg) Marlborough, New Zealand. 12.5%. Tropical fruit, cut grass, citrus flavours - NZ in a glass	7.35	10.20	31.00

ROSE WINE

Cognola ai Colli Pinot Grigio Blush 2021 Veneto, Italy. 12%. Strawberries and cream. Summer pudding fruits	5.70	7.90	22.95
Feather Falls Zinfandel Rosé NV California, USA. 10.5%. Summer berry flavours, hint of candy	5.80	8.10	24.00
Etoile de Mer Cinsault Rosé 2021 Luberon, France. 12%. Pink grapefruit, raspberry and strawberry.	6.55	9.30	26.95
Gavotte Rosé 2021 Provence, France. 12.5%. Cherry, peach, apricot and orange peel			34.00

