

THE HAVEN HOUSE INN MENU

STARTERS

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

MAINS

Haven fish & chips	16.95
Ringwood ale batter, tartare, chips & peas	
Breaded wholetail scampi	17.50
Chips, lemon wedge & peas	
Rope grown mussels	17.45
Creamy white wine, coriander & garlic sauce, with a crusty baguette or GF roll (GF)	
Pie of the day	16.50
Puff pastry case, mashed potato & glazed vegetables	
Ham, egg & chips	14.50
Honey glazed gammon ham, double fried egg, chips & peas (GF)	
Grilled Seabass fillets	17.50
With crushed new potato infused with chorizo, lemon & chives, tomato & basil coulis (GF, DF)	
Warm quiche tart	13.95
Salad & new potatoes (V)	
Roasted pepper, squash & rocket penne pasta	14.95
Tomato sauce & GF garlic bread (V, GF) Add king prawns 3.50	
Mac 'n cheese, garlic bread (V)	14.00
Panfried chicken schnitzel	16.50
Panko bread crumbs, rocket & parmesan salad, sweet potato wedges, tomato relish	

FROM THE GRILL

Grilled 8oz Ribeye steak	23.95
Watercress, chips, tomato. Choice of peppercorn or red wine & mushroom sauce	
Monteray Jack cheeseburger, brioche bun, chips	15.95
Smoked bacon & tomato relish	
Grilled Peri Peri chicken breast burger	15.95
Brioche bun & chips. With Peri Peri mayonnaise	
Moving Mountain plant based burger	15.25
Sweet potato wedges, vegan mozzarella, vegan brioche bun (Vg)	

SALADS, PLATTERS & PINTS

Classic Caesar salad,	11.00
Parmesan, mixed leaf, croutons, Caesar dressing (V) Add chicken & bacon or flaked tuna 3.00	
Pint of prawns	14.50
A pint of shell on prawns with seafood dip, brown bread & butter	
Cold seafood platter	22.50
Peeled prawns, potted crabmeat, rollmop, cockles & smoked mackerel. Crusty baguette, mixed leaf, horseradish mayo & seafood dip	
Ploughman's	15.95
Dorset Blue, Coastal Cheddar & ham. Crusty baguette, pickled onion, Branston pickle & apple	

SANDWICHES

Served in wholemeal bread:

Prawns in seafood sauce	6.95
Tuna, mayonnaise and cucumber	6.50
Fresh crab with lettuce	9.50
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
Ultimate all day bap	9.95
Lots of sausage, bacon & egg	

HOT BAGUETTES & BAPS

Served with chips

Flaked tuna & cheese melt	11.95
Steak & onion baguette	14.95
Mustard mayo	
Battered fish finger bap	11.50
Tomato, lettuce, tartare sauce	

JACKETS (all GF)

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

PUDDINGS

New Forest sundae (3 scoops)	7.50
Choose from mint, honeycomb swirl, strawberry, chocolate or vanilla ice cream. Topped with cream, wafer and a choice of strawberry, chocolate or caramel sauce	
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	6.50
Crusty baguette or GF roll	1.95
Garlic bread	4.50
Cheesy garlic bread (4 slices)	6.00
Mushy peas	1.95
Side salad or seasonal veg	4.75
Curry sauce	2.00
Sweet potato wedges	5.50
Mac 'n cheese	6.95

BARK BITES

A sausage for dogs	1.50
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