

GRAZING

Fresh Ciabatta Bread - £7 (VG)

with Mixed Olives & Dipping Oil

Country Paté - £7

Country Paté, served with lightly toasted Ciabatta & Onion Chutney

Sharing Baked Camembert - £13 (V)

Baked Camembert, Ciabatta Bread, Local Onion Chutney (Suitable for 2 people)

Halloumi fries - £7 (V)

Served with Sweet Chilli Dip

Honey Mustard Sausages - £7 (GF)

Cumberland Sausages with Homemade Honey & Mustard Dressing

Nachos - £10 (V)

Warm Tortilla Chips served with Cheese, Salsa, Guacamole & Sour Cream – Add Chilli £5

Commoners Cheese Board - £12 (V)

Selection of 3 Cheeses, Biscuits, New Forest Chutney, Dried Fruit and Relish

Commoners Meat Board - £12

Selection of Cured Meats served with Ciabatta, Relish & Olives

12" STONEBAKED PIZZAS

Handmade on Site

Margherita - £12 (V)

Mozzarella, Tomato & Basil

Pepperoni - £14

Mozzarella, Tomato & Spicy Pepperoni

Ham & Mushroom - £14

Mozzarella, Honey Roast Ham & Mushroom

Vegan Feast - £14 (VG)

Mushroom, Cherry Tomato, Caramelized Onion & Basil Pesto

MAINS

Gammon, Egg & Fries - £18 (GF)

Gammon Steak, 2 Poached Eggs, Fries & Garden Peas

Beef Burger - £16

Beef Burger with Lettuce, Tomato, Red Onion & Relish served with Fries & Slaw

Chicken Burger - £16

Chicken Burger with Lettuce, Tomato, Red Onion & Mayonnaise served with Fries & Slaw

Spicy Chicken Burger - £16

Spicy Chicken Burger with Lettuce, Tomato, Red Onion & Mayonnaise served with Fries & Slaw

Commoners Chilli - £17 (GF)

Locally sourced Beef Steak Mince cooked with Chilli, Garlic, Peppers, Onion & Red Kidney Beans. Served with Rice & Sour Cream

Veggie Chilli - £16 (VG)

Red Lentils, mixed Beans, Chilli, Garlic, Onion, Mushrooms, Sweet Potato & Butternut Squash. Served with Rice & Vegan Sour Cream

Cumberland Sausages & Mash - £16 (GF)

Cumberland Sausages in Onion Gravy with Garden Peas and Mashed Potato

Scampi & Fries - £16

Breaded Scampi, Fries & Garden Peas

Chilli Noodles – £12

Egg Noodles with Chilli Oil, Soy Sauce, Peppers & Red Onion Add Chicken, Beef or Sea Bass - £6

Sea Bass – £18

2 Sea Bass Fillets with Garlic & Herb Butter, served with New Potatoes, Red Pepper & Broccoli

Caesar Salad - £16

Chicken with Fresh Romaine Lettuce, Parmesan Shavings, Croutons & Caesar Salad Dressing Add Anchovies - £2

Moules Mariniere - £19

Steamed Mussels in a White Wine & Garlic Sauce, served with Crispy Ciabatta Bread

SIDES

Skinny Fries (VG, GF) - £4 Cheesy Fries (V) - £5.50 House Slaw (VG, GF) - £3.75 Garlic Ciabatta (V) - £6 Cheesy Garlic Ciabatta (V) - £6.50 Add Cheese (V) - 50p

DESSERTS

Apple Crumble - £8 (V)

Served with New Forest Ice Cream or Cream

Sticky Toffee Pudding - £8 (V)

Served with New Forest Ice Cream or Cream

Spotted Dick - £8 (V)

Served with New Forest Ice Cream or Cream

2 Scoops of New Forest Ice Cream - £3 (V)

Vanilla, Chocolate or Strawberry

2 Scoops of Vegan Ice Cream - £3 (VG)

DOGGY DESSERT

Vanilla Dog Ice Cream Carton - £4

A Dessert for your Pooch!



LUNCH WRAP OR CIABATTA

All served with Side Salad

(Served 12pm - 3pm only)

Steak - £10

British Rump Steak Strips with Dijon Mayonnaise, Lettuce, Tomato & Red Onion

Chicken Breast - £9

Chicken Breast with Lettuce, Tomato, Red Onion & Mayonnaise

Chilli Mushroom - £9 (VG)

Chilli Mushroom Burger with Lettuce, Tomato, Red Onion & Mayonnaise

Halloumi - £9 (V)

Halloumi served with Mint Yoghurt, Lettuce, Tomato & Red Onion

Fish Fingers - £9 (V)

Giant Fish Fingers with Tartare Sauce, Lettuce. Tomato & Red Onion

COMMONERS SUNDAY ROAST

Served every Sunday we have our Sunday set menu...

1 Course £18, 2 Courses £23 or 3 Courses £27

Choose from Roast Beef, Chicken, Pork, Lamb or Nut Roast!

Our Meat & Poultry is cooked sous vide style to the perfect temperature & texture throughout.

Everything is Air Fried which...

Cuts Calories and has a lot Less Fat, Uses Less Energy than other Frying Techniques and has less Waste with no disposable Cooking Oils.

Please Advise us of any Allergies or if you require information on ingredients used in Dishes, as not all ingredients are listed on the menu.

(V) Vegetarian (VG) Vegan (GF) Gluten Free