



# FOOD MENU

## GRAZING

Sourdough Bread - £7 (VG)  
*with Mixed Olives & Dipping Oil*

Country Paté - £7  
*Country Paté, served with lightly toasted Sourdough & Onion Chutney*

Sharing Baked Camembert - £13 (V)  
*Baked Camembert, Sourdough, 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 Sourdough, 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 - £11.95  
*Beef Burger in a Brioche Bun with Lettuce, Tomato, Red Onion & Burger Sauce  
Add Cheese - £50p - Add Bacon - £1.50*

Southern Fried Chicken Burger - £9.95  
*Southern Fried Chicken Burger in a Brioche Bun with Lettuce, Tomato, Red Onion & Mayonnaise  
Add Cheese - £50p*

Spicy Chicken Burger - £9.95  
*Spicy Chicken Burger in a Brioche Bun with Lettuce, Tomato, Red Onion & Mayonnaise  
Add Cheese - £50p*

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 Sourdough*

## SIDES

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

## DESSERTS

Apple & Blackberry 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

Choose from -  
**WRAP OR SOURDOUGH BAGUETTE**  
All served with Side Salad

(Served 12pm – 3pm only)

Sirloin Steak – £16.95  
*Sirloin Steak with Dijon Mayonnaise, Lettuce, Tomato & Red Onion*  
*Add Cheese - £50p*

Chicken Breast - £8.95  
*Chicken Breast with Lettuce, Tomato, Red Onion & Mayonnaise*  
*Add Cheese - £50p*

Chilli Mushroom - £8.95 (VG)  
*Chilli Mushroom Burger with Lettuce, Tomato, Red Onion & Mayonnaise*

Halloumi - £8.95 (V)  
*Halloumi served with Mint Yoghurt, Lettuce, Tomato & Red Onion*

Fish Fingers - £8.95 (V)  
*Giant Fish Fingers with Tartare Sauce, Lettuce, Tomato & Red Onion*

## COMMONERS SUNDAY ROAST

Served every week we have our Sunday Roasts  
with Yorkshire Pudding, Crispy Roast Potatoes, Seasonal Vegetables & Classic Gravy

Choose from -

Sirloin Steak - £21  
Chicken, Pork, Lamb, Nut Roast - £18  
**Add Cauliflower Cheese + £3**

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**