



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 - £14 **(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 - £9.50 **(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 - £14 **(GF)**
Gammon Steak, 2 Poached Eggs, Fries & Garden Peas

Commoners Beef Burger - £10.50
*Beef Burger in a Brioche Bun with Cheddar Cheese, Lettuce, Tomato, Red Onion & Burger Sauce
Add Bacon - £1.50*

Southern Fried Chicken Burger - £9.50
*Southern Fried Chicken Burger in a Brioche Bun with Lettuce, Tomato, Red Onion & Mayonnaise
Add Cheese - £50p*

Spicy Chicken Burger - £9.50
*Spicy Chicken Burger in a Brioche Bun with Lettuce, Tomato, Red Onion & Mayonnaise
Add Cheese - £50p*

Commoners Chilli - £14 **(GF)**
Locally sourced Beef Steak Mince cooked with Chilli, Garlic, Peppers, Onion & Red Kidney Beans. Served with Rice & Sour Cream

Veggie Chilli - £13.50 **(VG)**
Red Lentils, mixed Beans, Chilli, Garlic, Onion, Mushrooms, Sweet Potato & Butternut Squash. Served with Rice & Vegan Sour Cream

Cumberland Sausages & Mash - £14.50 **(GF)**
Cumberland Sausages in Onion Gravy with Garden Peas and Mashed Potato

Scampi & Fries - £15.50
Breaded Scampi, Fries & Garden Peas

Chilli Noodles – £9.50
*Egg Noodles with Chilli Oil, Soy Sauce, Peppers & Red Onion
Add Chicken, Beef or Sea Bass - £4*

Sea Bass – £16.95
2 Sea Bass Fillets with Garlic & Herb Butter, served with New Potatoes, Red Pepper & Broccoli

Caesar Salad - £14.50
*Chicken with Fresh Romaine Lettuce, Parmesan Shavings, Croutons & Caesar Salad Dressing
Add Anchovies - £2*

Moules Mariniere - £16.95
Steamed Mussels in a White Wine & Garlic Sauce, served with Crispy Sourdough

SIDES

- Skinny Fries (VG, GF) - £4
- Cheesy Fries (V) - £4.50
- House Slaw (VG, GF) - £3.25
- Garlic Bread (V) - £4.80
- Cheesy Garlic Bread (V) - £5.50

DESSERTS

Apple & Blackberry Crumble - £6.95 (V)
Served with New Forest Ice Cream or Cream

Sticky Toffee Pudding - £6.95 (V)
Served with New Forest Ice Cream or Cream

Spotted Dick - £6.95 (V)
Served with New Forest Ice Cream or Cream

2 Scoops of New Forest Ice Cream - £4 (V)
Vanilla, Chocolate or Strawberry

2 Scoops of Vegan Ice Cream - £4 (VG)

DOGGY DESSERT

Vanilla Dog Friendly Ice Cream - £3.25

LUNCH

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

(Served 11am – 2:30pm only)

Sirloin Steak – £12.95

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 - £17.50
- Roast Chicken – £16.25
- Roast Pork - £16.25
- Roast Lamb - £17
- Nut Roast - £16.25

Add Cauliflower Cheese + £2.50

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.