



BAR SNACKS

Marinated Olives (vg)	5.00
Bread & Oils (vg) Flatbread	5.00

FAVOURITES

Fish & Frites Beer battered fish, thin-cut fries, mushy peas, tartare, lemon Add chip shop curry - 2.00	17.50
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Prime Cut Burger Chuck & short rib steak, slow-cooked beer-braised onions, beer butter, cheddar, 'slaw, thin-cut fries	17.95
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Bang Bang Burger (vgo) Crispy chicken breast or Cauliflower (vg), spicy peanut sauce, baby gem, pickled red onion, 'slaw, thin-cut fries	19.50
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Steak Frites Sirloin minute steak, thin-cut fries, watercress salad, peppercorn sauce	18.50
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Rich Steak & Ale Pie Fat-cut chips, seasonal veg, proper gravy	18.50
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New Forest Ploughman's Warm crusty bread, mature cheddar, Romsey pork sausage roll, apple, salad, pickles	14.50
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Buddah Bowl Roasted baby potatoes, spiced chickpeas, Asian vegetable salad, tomatoes, cucumbers, squash Add Chicken Breast or Salmon Gravadlax - 3.00	12.95
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Butcher's Gammon Fried egg, grilled pineapple, fat-cut chips, garden peas	15.75
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Whitby Scampi Fat-cut chips, garden peas, tartare sauce	15.50
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Freshly Baked Lasagne Mixed salad, garlic bread Choose Angus Beef or Mediterranean Veg (v)	16.50
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Hunters Chicken Fat-cut chips, garden peas, honey BBQ, aged cheddar	16.50
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Nearly everything on our menu can be made **Gluten-free** upon request, please ask your server if you require this

Perfect to start or share SMALL PLATES

Beetroot Cured Salmon Gravadlax Vodka crème fraîche, crispy capers, grapefruit, chicory	10.95
Romsey Pork Sausage Roll Walnut brown sauce	7.95
New Forest Mushroom Parfait Toasted brioche	7.95
Bang Bang Cauliflower (vg) Texan corn salsa	8.50
Cornflake Chicken Mango glaze & peanut satay	9.25

FLORETTI PIZZAS

Stonebaked and made to order, a square peg in a round hole.
All served with a rocket garnish and our **garlic ranch dip**

The Donald Tomato base, double cheese blend, crispy duck, hoisin sauce, spring onion	15.00
Billy Goat's Gruff (v) Tomato base, double cheese blend, goat's cheese, caramelised red onion, hot honey	14.50
The Big Cheese (v)(vgo) Tomato base, double cheese blend, tomatoes	13.75
Garden Party (v)(vgo) Tomato base, double cheese blend, onions, mushrooms, sweetcorn, Tenderstem, peppers	14.25
Papa-roni Tomato base, double cheese blend, pepperoni	14.50
The Matador Tomato base, double cheese blend, birria beef, pickled red onion, chipotle gravy	15.00
BangCock Tomato base, double cheese blend, chicken, spicy peanut sauce, spring onion	14.75
Orchard Piggie Caramelised apple & Nduja base, double cheese blend, porchetta	14.75
I am NOT a Vampire (v) Garlic butter Add cheese - 2.00	8.50

(V) = Vegetarian / (vg) = Vegan / (vgo) = Vegan Optional



OAK BISTRO
WOODFALLS

BRAND NEW OAK BISTRO
Brunch - Bistro Nights - New Forest Charm



SIDES

Fat-cut Chips (vg)	5.00	Rocket & Parmesan (v)	5.00
Thin-cut Fries (vg)	5.00	Ale Battered Onion Rings (vg)	5.00
Truffle & Parmesan Fries (v)	6.50	Seasonal Greens (vg)	5.00



FANCY SOMETHING SWEET?

SWEET TOOTH

Classic Italian Tiramisu (v) 8.50
Coffee liqueur, cream

Poached Pear (v)(vgo) 8.50
Jude's ice cream

Sticky Toffee Pudding (v) 8.50
Toffee sauce, Jude's salted caramel ice cream

Warm Brownie (v) 8.25
Chocolate sauce, chocolate soil, Jude's vanilla ice cream

Crumble of the Day (v)(vgo) 8.50
Please ask your server for details

Jude's Ice Creams & Sorbets (v)(vg) 6.00 / 7.50
Please ask your server for details

Cheese Board (v) 12.50
Selection of English cheese, iced grapes, biscuits, red onion chutney

LIQUID PUDDINGS

The Ferrero 11.50
A velvety blend of Grey Goose vodka, Frangelico, rich chocolate and fresh cream, delivering everything you love about a Ferrero Rocher in one luxurious glass

Crunchie Bar 9.25
Chocolate liqueur and vodka shaken with honeycomb syrup for a silky, golden cocktail packed with that unmistakable Crunchie sweetness.

Tiramisu Martini 10.00
A decadent Italian-inspired serve with Kahlúa, Marsala, vodka and cream; rich coffee notes, soft sweetness, and all the comfort of the classic dessert.

Irish Coffee 7.50
A warming classic blending our rich roasted coffee with smooth Irish whiskey topped with cream.

We also have a wide selection of [hot drinks](#)

Scan me to order to your table



Part of

TASTE THE
WORLD
HOSPITALITY WITH A DIFFERENCE



WEDNESDAY PIE MENU

19.50

Fully encased hand made pastry pies. all served with proper gravy

PICK YOUR PIE

Winter Veg & Stilton (v)

Venison & Red Wine

Chicken & Chorizo

Steak and Ale (gfo)

Chicken and Mushroom (gfo)

Lamb & Apricot

PICK YOUR POTATO

Buttery Mash

Fat-Cut Chips

Dauphinois

Garlic & herb infused cream

Thin-Cut Fries

PICK YOUR VEG

Charred Tenderstem

Honey Glazed Carrots

Mushy Peas



THURSDAY GRILL MENU

PLEASE ASK YOUR SERVER FOR TODAY'S BUTCHER PRICE

All served with; rocket, field mushroom, tomato

Steaks cooked to your liking, or with our **Steak Stone experience**

PICK YOUR CUT

28 Day Dry Aged Owton's Beef

8oz Sirloin

10oz Flat Iron

8oz Ribeye

Woodie's Mixed Grill

Steak, gammon, sausage, fried egg, chicken, lamb chop

PICK YOUR POTATO

Buttery Mash

Fat-Cut Chips

Dauphinois

Garlic & herb infused cream

Thin-Cut Fries

PICK YOUR SAUCE

Red Wine Jus

Peppercorn

Blue Cheese