

the mortimer arms

while you wait

Assorted breads with roasted garlic, olives, balsamic & olive oil (serves two) 5.20

Mediterranean dips – houmous & tzatziki with olives & pitta bread 6.85

starters

Today's soup homemade with crusty bread	4.95	Classic prawn cocktail with Marie Rose sauce & granary bread	6.50	Goats cheese & red onion marmalade tartlet with tomato salad & balsamic caramel	6.95	Homemade fish cake/s with rocket, chilli, lime & chive mayo	6.90/11.90
Chef's choice of paté with house chutney & toast	6.45	Pan fried tiger prawns with lemon & garlic butter	7.90/13.95			Marinated sardines with cucumber salad, lemon & caper dressing	6.70

pasta & rice

Cherry tomato, mascarpone, pesto linguine with rocket salad & balsamic dressing	10.45	Broad bean & pea risotto with spinach, pine nuts, lemon & Parmesan shavings	10.45
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fish & shellfish

Beer battered cod & chips with mushy peas & house tartare sauce	11.45	Whole tail crispy scampi with chips, house tartare sauce & salad	10.45	Herb crumbed fillet of sea bass with prawns, spinach & pea risotto & pesto	15.45
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roasts, grills & entrées

Honey roast ham with free range eggs & chips	10.45	Stuffed oven baked chicken with sun blushed tomato & mozzarella wrapped in smoked bacon, tomato & basil sauce. Served with crushed new potatoes.	14.50	8oz British sirloin steak	17.95
Steak & ale pudding with creamy mash & vegetables	11.45	Chargrilled burger & fries smothered in cheese with bacon	11.50 add 1.00	10oz British rump steak	17.95
New Forest sausages with creamy mash, red onion gravy & vegetables	10.95			Sauce to accompany your steak peppercorn, Béarnaise or stilton butter	2.00
Lamb shank slow cooked with thyme, rosemary, shallots & red wine with creamy mash & vegetables	15.95			Steaks served with chunky chips & watercress & cherry tomato salad. Our steaks are locally sourced & 28 day dry aged.	

salads

Cajun chicken & avocado salad with mango salsa	11.45	Smoked salmon & prawn salad served with granary bread	11.45	Greek salad with feta cheese served with grilled ciabatta	10.25
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side orders

House salad	3.70	Buttered spinach	3.20	Sautéed mushrooms	3.20	Onion rings	3.20
Rocket & tomato salad	3.20	Fresh market vegetables	3.70	Chunky chips	3.20	Garlic bread	2.95

sandwiches, snacks & light bites

available from 12.00 noon - 6.00pm Monday to Saturday

Our sandwiches are made with locally baked granary, bloomer or baguette breads, served with string fries & salad garnish.		New Forest cheese & sweet pickle	6.90	Welsh rarebit	6.50
Roast beef & hot horseradish	7.20	Cajun chicken with mayonnaise	7.20	with the addition of a special ingredient	
Prawn with classic Marie Rose sauce	7.20	Bacon, brie & red onion marmalade	7.20	Lumberjack	7.80
Honey roast ham & grain mustard	7.20	Fish fingers with tartare sauce	7.00	a welsh rarebit with two rashers of bacon on top	
				Ploughman's	7.90
				selection of meat & New Forest cheese	

children's menu

Fish fingers & chips	6.20	Scampi & chips	6.20	Linguine with tomato sauce	5.95
Sausages, mash & vegetables	6.70	Burger & chips	6.20	Ham, egg & chips	6.20

desserts & puddings

Bread & butter pudding homemade with custard	5.45	Apple & cinnamon crumble with custard, cream or ice cream	5.45	Selection of ice cream & sorbets three scoops of your choice	5.45
Rice pudding with caramel ice cream	5.45	Warm chocolate brownie with vanilla ice cream & toffee sauce	5.45	Cheese & biscuits with house chutney & fresh grapes	7.25
Sticky toffee pudding with custard, cream or ice cream	5.45	Classic crème brûlée with shortbread biscuit	5.45	Glass of Taylor's port to enjoy with your cheese & biscuits	3.50

sunday roast

Served with all the trimmings. Available from 12.00 noon every Sunday. For price see our chalkboard.

^vvegetarian | all weights shown are approx and uncooked | we accept the majority of debit and credit cards | all prices are VAT inclusive | all items are subject to availability | menu 0312