



WINTER LUNCH MENU

TO START

- Roasted celeriac soup, dukkah spiced almond, crusty bread £6.50 V
- Severn & Wye Smoked salmon, lemon pickle fennel, avocado cream £8.95 GF
- Goat's cheese & heirloom tomato salad, vinegar dressing, rye bread crumb £8.50 GF
- Confit pork belly, celeriac purée, capers & raisin dressing, crackling £ 9.00 GF
- Sashimi of tuna loin, soy dressing, wasabi mayo & passion fruit £9.50 GF
- Beetroot tartare, mango yolk, avocado & buttermilk, herb oil £7.50 GF

THE MAINS

- Homemade wholegrain mustard & honey gammon, eggs, fries, salad £13.95 GF
- Hampshire beef burger, served on a brioche bun with cheese, baby gem, tomato, BBQ sauce, homemade slaw, fries £14.95 GF
- Fillet of haddock in ale beer batter, chips, crushed peas, grilled lemon, tartar sauce £14.95 GF
- 10 oz Hampshire Rib-Eye steak, triple cooked chips, grilled baby gem, tomato, £29.00 GF
(Add sauce £2.50 – peppercorn, wild mushroom)
- Pan roast chicken breast, creamy mashed potato, Cavolo Nero, wild mushroom sauce £14.50 GF
- Tagliatelle pasta, with spinach, peas, mascarpone & parmesan £13.95 V

SIDES

- Parmesan & truffle fries £4.50 GF, V
- Grilled mushrooms with garlic butter £3.50 GF
- Baby gem lettuce with classic Caesar dressing £2.95 GF
- Heritage tomato salad £4.50 GF
- Mixed leaves £3.50 GF

TO FINISH

- Cheese of the day, artisan crackers, celery, grapes, seasonal chutney £12.50 (GF option available)
- Autumn fruits, glazed sabayon, garden herb ice cream £9.00
- Sticky toffee pudding, crispy date roll, hazelnut cream £9.00
- Dark chocolate ganache, blood orange sorbet, raspberry coulis £9.00
- Lemon curd parfait, white chocolate mousse, raspberry sorbet, honeycomb £9.00 GF

Food and Beverage intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.