

LUNCH MENU

SERVED 12-3PM
PLEASE ASK TO SEE OUR KIDS MENU

WHILST YOU WAIT

OVEN BAKED HERB FOCACCIA
oil and balsamic - £4.95

NAPOLI MARINATED OLIVES
marinated with garlic, red pepper, oregano and oil - £4.75

TRUFFLE & PECORINO NUTS
cashews, almonds, pecans, macadamias and pistachios - £4.75

SUMMER SHARING MENU

see seperate menu

LEAVE THE CHOICES TO US...

enjoy a three tier stand of dishes to share with the table - £19.95 per person

LUNCHES

HOT HONEY HALLOUMI, OVEN ROASTED COURGETTE & HAZELNUTS
lime and coriander yoghurt, harissa pepper salsa, rocket, toasted stoneground sourdough - £16.50

FISH AND CHIPS
line caught haddock in beer batter, fries, salad garnish, dill, lemon, tartare - £18.95

GREEK STYLE FETA CHEESE SALAD
nutbourne tomatoes, cucumber, red onion, pepper, olives, green herb dressing - £16.95

SMOKED HAM & FRIED EGG RAREBIT
classic welsh rarebit with sliced smoked ham & fried egg, salad garnish, honey & mustard dressing, slaw, tomato and onion chutney - £16.50

WELSH RAREBIT
vintage reserve cheddar & golden ale rarebit, salad garnish, honey & mustard dressing, slaw, tomato and onion chutney - £13.00

SWEET POTATO, ALMOND & CARAMELISED ONION TARTE TATIN
red pepper & almond romesco, new potatoes, roasted red pepper, rocket - £17.95

GNOCCHI AL POMODORO
potato gnocchi, caponata, san marzano tomato sauce, crispy onions, basil pesto - £16.95

SIDES

SKIN ON FRIES	£3.95
GARLIC ROASTED NEW POTATOES	£4.95
SIDE SALAD WITH HONEY & MUSTARD DRESSING	£4.95

AND ICE CREAM

STRAWBERRY COMPOTE WITH HORSHAM GINGERBREAD CRUMB
vanilla ice cream - £8.00

BISCOFF AFFOGATO
caramel biscuit ice cream, espresso - £6.50

BLACKCURRANT SORBET
two scoops - £6.50

NEW FOREST ICE CREAM
two scoops - rum and raisin, salted caramel, vanilla or biscoff - £7.00

DESSERT WINE

CHÂTEAU DE STONY
muscat de frontignan | 125ml - £8.50

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All allergens are present in our kitchen and used by our suppliers so our food is not suitable for allergy sufferers. All of our menus are created in-house and we are happy to share our recipes for those with specific intolerances or dietary requirements to make informed choices, but unfortunately we cannot guarantee that any of our food is 100% free from a specific allergen and many of our ingredients have 'may contain' warnings.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff.