

LUNCH MENU

SMALL PLATES

LEEK & POTATO SOUP (VG) Herb Oil	4
CRISPY COD POPCORN Spiced Relish & Cucumber	6
PARMESAN CRUSTED CHICKEN CROQUETTES Roasted Garlic Dressing	6
ROSEMARY CRUSTED BRIE (V) Roquette, & Tomato Chutney	5

MAIN PLATES

LEMON & GARLIC MARINATED CHICKEN (GF) Fries, Parsley, Watercress & Pomegranate Salad	15
BEER BATTERED HAKE Crushed Peas, Tartare Sauce & Chunky Chips	15
NEW FOREST WILD MUSHROOM RISOTTO (V) (GF) Truffle Oil	15

SALADS

CAESAR SALAD Baby Gem, Croutons, Caesar Dressing & Parmesan	9
ADD CHICKEN	11
TOMATO, BUFFALO MOZZARELLA (V) Fresh Roquette, Croutons & Balsamic	10
KALE, CHICKPEA & BASIL HUMUS SALAD (VG) (GF) Soya Beans, Asparagus, Pickled Red Onions, Parsley & Lemon Dressing	10

SOURDOUGH SANDWICHES

ALL SERVED ON BAKEHOUSE 24 SOURDOUGH & KETTLE CRISPS	
TOASTED HAM, CHEESE & MUSTARD	6
B.L.T Crisp Bacon, Lettuce & Tomato	7
ROAST BEEF, HORSERADISH & WATERCRESS	7
FALAFEL, HUMMUS & CUCUMBER (VG)	6
SMOKED SALMON & LEMON CRÈME FRAICHE	8
TUNA MAYO Cucumber & Cos Lettuce	7

BURGERS

ALL SERVED WITH WESTCOMBE CHEDDAR CHEESE, BACON JAM, AIOLI & FRIES	
STEAK BURGER	15
BUTTERMILK CHICKEN	12
CRISP HALLOUMI, CHILLI JAM & RED ONION (V)	10

ON TOAST

FIELD MUSHROOMS WITH SOY & GINGER (VG)	6
SMASHED AVOCADO, POACHED EGG (V)	9
OAK SMOKED SALMON & SCRAMBLED EGG	9

Gluten Free Seeded Rolls also Available

DESSERTS

ETON MESS (V) (GF) Raspberry & Chantilly Cream	6	APPLE & CINNAMON CRUMBLE (V) Clotted Cream Ice Cream	6
CHOCOLATE & HAZELNUT CHURROS (V) Chocolate Sauce	6	SELECTION OF BRITISH CHEESE, CHUTNEY (V) Crackers & Grapes	6