

If you have an allergy or intolerance, please speak to a team member before you order food or drink. Full allergen & dietary information is available from our website.

# FOOD MENU

## NIBBLES

- Charred bread, olive oil, balsamic vinegar (VE) 3.75  
Beetroot hummus, charred flatbread, chipotle relish (VE) 3.75  
Marinated olives (VE) 2.95

## STARTERS

- FRIED BUTTERMILK CHICKEN 7.25**  
spicy mayonnaise, jalapeños, micro coriander
- SPICED CARROT BHAJIS (VE\*) 6.95**  
kachumber salad and coriander chutney
- CHUNKY SUMMER CARROT SOUP (VE) 5.95**  
tarragon, white beans, leeks, charred sourdough
- POACHED ASPARAGUS AND HERITAGE POTATO SALAD (V) 7.25**  
soft boiled free-range egg, brown butter hollandaise, parsley
- PORK & SMOKED BACON SAUSAGE ROLL 7.25**  
golden beetroot piccalilli
- SPICED ROAST DUCK BREAST 8.95**  
pickled watermelon, cucumber & ginger salad
- KING PRAWN & CRAB BRUSCHETTA 7.25**  
Marie Rose sauce, smoked paprika, charred lemon

## SHARERS

- BAKED BRITISH CAMEMBERT (V) 11.95**  
with honey & thyme, red onion & balsamic jam, charred sourdough
- MEZZE SHARER (V\*) 13.95**  
Halloumi fries with spring onions & spicy mayonnaise, marinated olives, feta cheese, Peppadew® peppers, baby gem lettuce, beetroot hummus, chipotle relish, toasted pitta bread
- PLOUGHMAN'S 14.50**  
orange marmalade glazed ham, Butler's Mature Cheddar, pork & smoked bacon sausage roll, piccalilli, pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise

## MAINS

- CHEESE AND BACON BEEF BURGER 14.25**  
aged beef patty, crispy smoked maple bacon, mature Cheddar, pickles, burger sauce, skinny fries, garlic mayonnaise
- CURRIED CAULIFLOWER BURGER (V\*) 11.50**  
cucumber raita, mango chutney, seeded brioche bun, skinny fries
- CHARRED VEGETABLE SALAD (VE) 9.95**  
gem lettuce, chillies, coriander, toasted sesame seeds & Thai sesame dressing  
*Add Halloumi (V) 3.00*  
*or Grilled Chicken 4.00*
- ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.75**  
sweet mushy garden peas, chunky tartare sauce
- CHICKEN, HAM HOCK & PEA PIE 13.95**  
thyme-roasted heritage potatoes, sautéed green beans, balsamic glazed carrots, gravy
- BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50**  
braised rice, cucumber & coconut yogurt tzatziki, charred flatbread
- ROAST COD LOIN 15.50**  
spicy chorizo, king prawns, Padron peppers, saffron aioli
- CHICKEN & RED PESTO RIGATONI 14.50**  
garlic, crème fraîche, Old Winchester Extra Mature cheese, basil
- ROAST RUMP OF LAMB 19.95**  
crushed niçoise potatoes, sautéed green beans, red wine gravy
- GRILLED FARMHOUSE SAUSAGES 11.75**  
savoy cabbage mash, crispy bacon, onion gravy

*let's lunch*

AVAILABLE MONDAY – FRIDAY,  
12PM – 3PM ONLY

## SANDWICHES

All our sandwiches are served on a choice of thick cut white or brown bloomer bread with home-made slaw and a salad garnish.

- GRILLED RUMP STEAK 9.25**  
Béarnaise sauce, crispy shallots
- BEETROOT HUMMUS (V) 7.50**  
crunchy vegetable slaw, baby leaf spinach, chipotle relish
- CAJUN CHICKEN CLUB 9.50**  
crispy maple smoked bacon, little gem lettuce and sun-dried tomato mayonnaise
- BEER-BATTERED FISH FINGER 8.50**  
tartare sauce, shredded little gem lettuce, Old Winchester Extra Mature cheese

## LIGHT BITES

- CAESAR SALAD 8.95**  
cos lettuce, garlic croutons, shaved Old Winchester Extra Mature cheese, smoked anchovies, Caesar dressing
- MATURE CHEDDAR RAREBIT (V) 8.95**  
on sourdough, crispy fried free-range egg, pickled gherkin, skinny fries
- CRISPY CALAMARI 8.50**  
lemon & garlic aioli, skinny fries
- ORANGE MARMALADE GLAZED HAM 8.95**  
poached free-range egg, triple-cooked chips, pineapple slaw

*our choice*

- ROPE-GROWN THAI-STYLE MUSSELS 15.00**  
coconut milk, spring onions, micro coriander, chilli, pomegranate seeds, skinny fries  
*Compliment with the fresh and vibrant flavours of Bodegas Martinez La Orden 13.5% 29.00*

## CHARGRILL OVEN-COOKED STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.

### 8OZ RUMP 17.95

*Recommended medium.* One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one

### 8OZ SIRLOIN 20.95

*Recommended medium rare.* Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

### 8OZ RIB EYE 23.95

*Recommended medium.* You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling

### 8OZ FILLET 26.95

*Recommended medium rare.* The most prized cut of all, the fillet is incredibly tender

### 12OZ RIB EYE 29.95

*Recommended medium.* Exceptional quality beef from Argentina with great marbling which creates a superior flavour

### 18OZ BRITISH CÔTE DE BOEUF 31.95

*Recommended medium.* A bone-in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

*let's share*

### 16OZ CHATEAUBRIAND

*Recommended medium. 56.00*  
(28.00 per person)

The classic cut to share, taken from the centre tenderloin, next to the fillet

## STEAK SIDES

Charred hispi cabbage, sage & onion crust, triple mustard mayonnaise (V) **3.50**

Chorizo mac & cheese, sourdough crust **5.00**

Salt & vinegar onion rings (V\*) **3.50**

Béarnaise (V) / Chimichurri (VE) / Peppercorn sauce **1.95 EACH**

## SIDES

Skinny fries (VE\*) **3.50**

Sweet potato fries (VE\*) **3.50**

Triple-cooked chips (VE\*) **3.50**

Charred vegetable salad (VE) **3.50**

Chorizo mac & cheese, sourdough crust **5.00**

Buttered seasonal greens with crispy smoked pancetta **3.50**

Salt & vinegar onion rings (V\*) **3.50**

Halloumi fries (V\*) **5.50**

Thyme-roasted heritage potatoes (V) **4.00**

## DESSERTS

**WHITE CHOCOLATE DOME (V) 6.50**  
peanut butter parfait, chocolate ganache & hazelnut praline

**SUMMER PAVLOVA (V) 6.50**  
baked meringue, poached summer berries, vanilla cream, basil

**GOOEY CHOCOLATE BROWNIE (V) 6.50**  
vanilla pod ice cream, caramel sauce, honeycomb

**BANANA STICKY TOFFEE PUDDING (V) 6.50**  
butterscotch sauce, vanilla pod ice cream

**CHOCOLATE & COCONUT PRALINE TORTE (VE) 6.50**  
red berry coulis, raspberry sorbet

*sweet tooth*

**THE SHARER (V) 14.50**  
a selection of three of our desserts for those who can't decide; Banana Sticky Toffee Pudding, Summer Pavlova and Gooey Chocolate Brownie - yum!

**CHEESE & BISCUITS (V)**  
a selection of farmhouse cheese; Blue Monday, British Camembert, Old Winchester Extra Mature and Fountains Gold Cheddar served with cheese oatcakes, Bath Oliver biscuits, grapes and apricot & ginger chutney

Enjoy our selection to share **10.95**  
or choose one cheese **6.50**

*Allergen advice: Due to the way our food and drink are prepared it is not possible to guarantee the absence of allergens in our meals and drinks, we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (\*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.*