MENU

Small Plates and Starters

Houmous and Olives *vg* £9
Pitta, balsamic & extra virgin olive oil

Padron Peppers *vg* £9
Sea Salt

Pork Belly Pieces *gf* £9
BBQ Sauce, Sesame Seeds

Tempura Prawns *gf* £10
Tartare sauce, lemon wedge

Moroccan Falafels *vg* £9
Red pepper houmous, pitta bread

River Teign Mussels £12
White wine sauce, sourdough

Sides

Skin-on Fries	£4
Chunky Chips	£4
Onion Rings	£4
Mac and Cheese	£6
Garlic Toasted Sourdough	£4
Garden Salad	£4
Winchester Cheese and Truffle Oil Fries	£5

Main Courses

From the Sea

Winchester Herb Crusted Cod Loin £24
Butter bean cassoulet

Moules Frites *gfo* £23
White wine sauce, samphire

Beer Battered Hake gf £19
Crushed minted peas, tartare sauce and chips

From the Land

Spatchcock Poussin Tagine £22
Moroccan couscous, preserved lemon, harissa dressing

Lulworth Venison Cheeseburger £21
Estate venison, coastal cheese, spiced chutney

Vegan Cheeseburger vg £19
Tomato chutney, lettuce, tomato

Wild Mushroom & White Truffle Ravioli vg £20
Wild mushrooms, thyme, cream sauce

Venison Cottage Pie £22
Tender stem broccoli, red wine gravy

Bavette Steak Frites (Medium Rare) £23
Chimichurri, rocket, Winchester cheese

v Vegetarian | *vg* Suitable for vegans | *gf* Gluten free | *gfo* Gluten free option available

A discretionary service charge of 10% will be added to the bill for tables of eight or more guests. This charge is distributed in full among our team. Should you wish to have this amount reduced or removed, please do not hesitate to inform a member of the team.

Please be aware that we do use all 14 allergens in our kitchen, although we take every precaution to avoid cross contamination traces may be present. Fish may contain small bones.

MENU

On Bread Selection

Served till 3pm with salad garnish and skin in fries
Served on White or malted bloomer bread unless stated. Excluding Sundays

Maple Bacon, Dorset Brie and Onion Relish £12

Battered Fish Goujons, Baby Gem Lettuce & Homemade Tartare Sauce £13

Garlic Mushroom, Winchester Cheese & Rocket on Toasted Sourdough *v* £11

Smoked Salmon, Cream Cheese, Cucumber £13

Children's Menu

Battered Hake *gf* £9
Garden peas & chips.

Chicken Goujons £9
Garden peas & chips

Sausage & Mash *gfi* £9
Grilled sausage, mash potato and gravy

Cheeseburger £9
3 oz beef patty topped with cheese, tomato, gem lettuce and pickles

Macaroni Cheese *v* £9
Creamy homemade macaroni cheese topped with cheddar cheese served with a salad garnish and garlic bread soldiers

Sweet Treats

Lemon Tart *gf* £9
crème fraiche

Apple & Berry Crumble *gfo* £9
vanilla custard or ice cream

Sticky Toffee Pudding £9
vanilla ice cream or homemade custard

Dark Chocolate Brownie *gf* £9
vanilla ice cream

Burnt Basque Cheesecake *gf* £9
salted caramel ice cream

Selection of Ice Cream or Sorbets from £2
Ask a team member for today's flavours

Hot Drinks

Espresso	£2.95	Americano	£3.95
Flat White	£3.95	Cappuccino	£3.95
Mocha	£3.95	Latte	£3.95
Decaf Latte	£3.95	Pot of Tea	£2.70
Speciality Teas	£2.90	Hot Chocolate	£3.95

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