

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
- SPICED ROAST DUCK BREAST 8.95**  
pickled watermelon, cucumber  
& ginger salad
- KING PRAWN & CRAB BRUSCHETTA 7.25**  
Marie Rose sauce, smoked paprika,  
charred lemon
- PORK & SMOKED BACON SAUSAGE ROLL 7.25**  
golden beetroot piccalilli
- 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

## 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
- CHICKEN, HAM HOCK & PEA PIE 13.95**  
thyme-roasted heritage potatoes,  
sautéed green beans, balsamic glazed  
carrots, gravy
- ROAST COD LOIN 15.50**  
spicy chorizo, king prawns, Padron peppers,  
saffron aioli
- ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.75**  
sweet mushy garden peas,  
chunky tartare sauce
- 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**
- 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
- BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50**  
braised rice, cucumber & coconut yogurt  
tzatziki, charred flatbread

## our choice

- ROPE-GROWN THAI-STYLE MUSSELS 14.00**  
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**

## 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
- BETROOT 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

## 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**  
Halloumi fries (V\*) **5.50**  
Thyme-roasted heritage potatoes (V) **4.00**  
Salt & vinegar onion rings (V\*) **3.50**  
Buttered seasonal greens  
with crispy smoked pancetta **3.50**

## STONE-BAKED PIZZAS

Our crispy sourdough pizzas have a rich tomato or parsley crème fraîche sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

### MARGHERITA (V) 8.95

with marinated buffalo Mozzarella, tomatoes, basil

*Our Margherita pizza can also be made vegan*

### SALAMI PEPPERONI 9.95

with Peppadew® peppers, red chillies, jalapeños

### KOREAN-STYLE SPICY CHICKEN 10.95

with Peppadew® peppers, red onion, goats' curd, fresh chillies

### KING PRAWN & SMOKED MACKEREL 12.75

with marinated tomatoes, samphire & salsa verde

### BEEF RAGU 12.50

with salami pepperoni, chorizo Ibérico, prosciutto ham

### PROSCIUTTO HAM 10.25

with caramelised pineapple, marinated tomatoes

### CARBONARA 11.75

with a parsley crème fraîche base (no tomato), Old Winchester Extra Mature cheese, crispy smoked pancetta, chestnut mushrooms, baked free-range egg

### CHESTNUT MUSHROOMS (V) 10.25

with a parsley crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

Garlic dough balls (V) / Tomato, cheese & basil dough balls (V) **4.00 EACH**

*Swap half of any pizza for our house salad with a balsamic dressing*

## 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**

## 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 loz 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.*