

# LUNCH MENU

## NIBBLES

Bread of the Day, served with flavoured oil and butter	5
Marinated Gordal Olives (GF, DF, VE)	6

## SANDWICHES

Smoked Salmon, cream cheese, cucumber	10
Roast Beef, horseradish & watercress	10
Honey Roast Gammon, chutney	9
Chicken Bacon Mayo, gem lettuce	9
Cheese and Tomato, onion marmalade	8
Prawn and Mary Rose, gem lettuce	9

## SNACKS

Soup of the Day, warm bread (VE, GFO)	9
Red Pepper Houmous, flatbread	8
Truffle Mac n' cheese, truffle wordsworth	9
Fried Whitebait, tartare sauce	9
Dorset Real Cure Charcuterie, pickles, bread, salad	12
Minted Lamb Kofte, greek salad, tzatziki	10
Salt & Pepper Squid, sweet chilli sauce	11

## MAINS

Artichoke, Tomato and Feta Salad, chilli, coriander, lime (VEO, GF)	26
Roasted Cauliflower Steak, ras el hanout, almonds, salsa rossa, pomegranate (VE, GF)	24
Steaks: served with roasted tomatoes, watercress and triple-cooked chips	
8oz Sirloin	32
8oz Ribeye	35
Add Café Du Paris £2, Peppercorn sauce £2	
Burley Short Rib Burger, bacon jam, Monterey Jack, baby gem, pickles, tomato and sweet potato fries	19
Catch of the Day, minted new potatoes, salad, salsa rossa	m/p
Beer Battered Haddock, triple-cooked chips, tartare sauce, lemon, peas	18

## SIDES

Summer Vegetables (GF, VEO)	5	BBQ Pulled Pork Loaded Fries	7
Seasonal Salad (VE, DF)	4	Grilled Tenderstem, Chilli, Almonds (VE, GF)	5
Triple-Cooked Chips (VE)	5	Rocket and Old Winchester (V, GF)	4
Truffle Chips (V)	6	Sweet Potato Fries (VE)	6
		Pommes Purée	5

## AFTERS

Apricot Croissant Pain Perdu, crème anglaise (VE)	9
Cherry Clafoutis, toasted almonds, cherry sorbet (GF)	9
New Forest Strawberry Tart, strawberry sorbet (GF, V)	10
Summer Pudding, forest fruit compote (VE)	10
Selection of Ice Cream and Sorbets, please ask server for details (GF, V)	
Selection of Cheeses from 'Book & Bucket', celery, grapes, crackers, local honeycomb (GFO, VGO)	14

(V) vegetarian | (VE) vegan | (GF) gluten-free | (DF) dairy-free | (DFO) dairy-free option  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

