

# Winter Lunch Starters

Roast Carrot & Thyme Soup	£ 11
Chestnut chimichurri, Guinness bread & Bungay butter (V, GFO)	
Winter Salad	£ 14
Soft boiled egg, Jerusalem artichoke crisp, pickled cranberries & caperberries, sourdough croutons, Old Winchester cheese & roast garlic dressing (V)	
add grilled marinated chicken breast	+£5
Salmon & Smoked Haddock Fishcake	£ 12
Warm tartare velouté & dill oil	
Cured Sea Trout	£ 12
Pickled beetroot, horseradish crème fraiche, kohlrabi & garden herbs (GF)	
Roast Squash Salad	£ 9
Whipped goats' curd, Suffolk olive lentils, dried tomatoes, raspberry vinaigrette (V, GF)	

# Winter Lunch Mains

Fresh Tagliatelle & Locally Sourced Wild Mushrooms	£ 20
Crème fraiche & tarragon (V, GFO)	
Woodbridge Pork Sausages & Mash	£ 17
Caramelised pork & onion jus, buttered mashed potatoes, seasonal greens (GF, DFO)	
6oz Homemade Beef Burger	£ 18
Guernsey Gold cheese, streaky bacon, roasted red onions, smoked mayo, baby gem, tomato, & skin on fries (GFO, DFO)	
Chilli Bean Burger	£ 16
Sweet chipotle mayonnaise, roasted red onions, baby gem, tomato & skin-on fries (V, DFO, PBO)	
8oz Sirloin Steak	£ 26
Triple cooked chips, rocket & Old Winchester cheese salad, served with peppercorn sauce, blue cheese butter, or garlic & herb butter (GFO)	
Steak & Guinness Pie	£ 21
Buttered mash, allotment vegetables & beef gravy	
Ale Battered Haddock & Triple-Cooked Chips	£ 18
Minted crushed peas & home-made tartare sauce	

Please make your server aware of any allergies.

V/VO - Vegetarian/Option, GF/GFO - Gluten Free/Option, DF/DFO - Dairy Free/Option, PB/PBO - Plant Based/Option

We add a discretionary 10% gratuity to your bill, which goes directly to our staff. If you would prefer not to pay gratuity, please let us know & we will remove it.

## Side Dishes

Skin-On Fries (VO, GFO, DFO, PBO)	£ 5
Triple-Cooked Chips (VO, GFO, DFO, PBO)	£ 6
Sauteed Allotment Greens, Herb Butter (V, GF, DFO)	£ 6
Rocket Salad, Honey & Mustard Dressing (V, GF, DF)	£ 5
Truffle & Cheese Fries (VO, GFO)	£ 7
Buttered New Potatoes & Chives (V, GF, DFO, PBO)	£ 6

## Desserts

Christmas Pudding Brandy custard or ice cream (V, GFO, DFO PBO)	£ 10
Sticky Toffee Pudding Toffee sauce, pecans & vanilla ice cream	£ 10
Crème Brûlée Victoria plum (GF,V)	£ 10
Apple & Blackberry Strudel Clotted cream, blackberry coulis (V)	£ 10
Pear & Vanilla Ice Cream Pedro Ximenez sherry & sherry soaked raisins (GF, V, DFO, PBO)	£ 7
Baked cheesecake Pedro Ximénez steeped fruit (GF, V)	£ 11
Three Scoops of Alder Carr Farm Ice Cream (V, PBO)	£ 7
East Anglian Cheese Board Grapes, celery, chutney & artisan biscuits (GFO)	£ 12

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