



Low-gluten* menu

Breakfast *available until end of lunch service*

Full English two bacon rashers, one gluten-free pork sausage, two free-range fried eggs, baked beans, mushrooms, tomatoes, hash browns. Gluten-free toast + butter **12.00**

Veggie full English two fried eggs, avocado, baked beans, mushrooms, tomatoes, hash browns. Gluten-free toast + butter (v) **11.50**

Breakfast sandwich on gluten-free toast choose from: bacon • pork sausage mushrooms • fried egg *One item 7.00 / Two items 8.50 / Three items 9.00*

Avocado on toasted gluten-free bread with tomato salsa (v) **9.00**

Shakshuka two free-range eggs baked with spiced tomato sauce, topped with fresh herbs and crumbled feta. With gluten-free bread (v) **9.95**

Sandwiches & Ploughman's (*lunchtimes*) *On toasted gluten-free bread*

Hampshire-cured ham, melted cheddar and tomato **8.75**

Melted brie and grape (v) **7.75**

Rare roast beef watercress, horseradish mayo **8.50**

English chicken breast mayo avocado and watercress **8.25**

Bacon, lettuce and tomato tomato and red pepper relish **7.95**

Tuna mayo Nicoise hard boiled egg, olives, gem lettuce, tomato **7.50**

Ploughman's Triple Hampshire-cured ham, cheddar, blue cheese, salad, grapes, Ploughman's pickle, crisps, gluten-free toast, butter **12.50**

***Cross-contamination risks cannot be eliminated in our kitchen.** Allergies or dislikes? Let us know before ordering, ingredients not listed in full. 10% service charge added to all tables, all tips go to staff. Bills split max 4 ways

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Starters & Light Bites

Camembert baked with sticky fig relish gluten-free toast 7.25

Smoked mackerel pate gluten-free toast 7.00

Crayfish and avocado cocktail dill lemon mayo, lettuce, gluten-free toast 8.75

Pear, watercress and feta salad walnuts, vinaigrette, gluten-free toast 7.50

Antipasto platter of cured meats (Italian prosciutto, salami, chorizo), mozzarella, marinated olives, gluten-free toast 9.50

Mains *Check the blackboard for any specials*

Caesar salad lettuce, tomatoes, avocado, vegetarian cheese, vinaigrette dressing 11.00 *Add a topping:* grilled halloumi +4.50 chicken breast +5.00 Cajun-spiced tiger prawns +6.00

Vegan kedgeree Indian-spiced rice with peas, mushrooms, spiced tofu, crunchy red pepper, soya beans, coriander, cashews 14.75

Chicken and chorizo skewers garlic, olive oil and rosemary marinade, sultana rice, side salad, spicy tomato salsa 16.25

Grilled lamb kofta kebabs roasted peppers, smoky aubergine dip, Greek salad with feta, tomato and olives, steamed new potatoes 16.50

Duck confit dauphinoise potato, tenderstem broccoli and spinach 17.25

British beef steak choose from: 10oz rump 23.00 8oz sirloin 25.00 herb butter, new potatoes, green vegetable medley, roasted cherry tomatoes

Puddings

Bere Dairy locally made ice-creams (two scoops) 5.95

Please see blackboard for today's flavours (v)

Eton Mess strawberries, meringue, whipped cream, raspberry coulis (v) 7.00

Dark chocolate and orange slice vanilla ice-cream (v) 7.50

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