Low-gluten* menu

Breakfast available until end of lunch service

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

beans, tomatoes, hash browns. Gluten-free toast + butter (v) 12.00 Veggie full English two fried eggs, avocado, mushrooms, baked

Breakfast sandwich on gluten-free toast choose from:

One item **7.50** / Two items **8.50** / Three items **9.00** bacon ● gluten-free pork sausage ● mushrooms ● fried egg

fresh herbs and crumbled feta. With gluten-free bread (v) 9.25 Shakshuka two free-range eggs baked with spiced tomato sauce, Avocado on toasted gluten-free bread with tomato salsa (v) 8.50

Melted Somerset brie and grape (v) 7.95 Sandwiches on toasted gluten-free bread (lunchtimes only) Hampshire-cured ham and melted cheddar onion relish 8.50

Egg mayo and watercress (v) 6.95

grapes, Ploughman's pickle, crisps, gluten-free toast, butter 12.00 Ploughman's Triple Hampshire ham, cheddar, blue cheese, salad, Gluten-free pork sausages roasted peppers, mustard mayo 8.50 Chicken mayo and avocado watercress, roasted peppers 8.95 Tuna Nicoise tuna mayo, olives, hard-boiled egg, tomato, lettuce 7.25

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

Low-gluten* menu Starters & Light Bites

Salad of Hampshire watercress sliced apple, beetroot, puy lentils, Rosary goat cheese, vinaigrette (v) 8.50 Tomato and red pepper soup gluten-free toast, butter (v) 6.95

Masala-spiced tiger prawns with gluten-free toast 10.50 Home-made smoked mackerel pate with gluten-free toast 6.50 Camembert baked with honey and thyme gluten-free toast 8.95

Main courses check the blackboard for any specials

steamed rice, sliced avocado, sour cream, tortilla chips 14.50 Old Vine veggie chilli with sweet potato, chickpea & cannellini beans Add a topping: halloumi +4.50 chicken +4.50 spiced tiger prawns +6.00 avocado, grated vegetarian cheese, vinaigrette dressing (v) 9.95 Big Bowl salad romaine lettuce, cherry tomato, roasted peppers

Spiced lamb kofta kebabs smoky aubergine, sultana rice, peppers 15.95 Leek, potato and ham hash fried egg, salad, gluten-free toast 14.95

marinade, steamed rice, peanut satay sauce 16.50 Pork tenderloin, red onion and red pepper skewers teriyaki

redcurrant and red wine jus 18.95 Roasted duck confit dauphinoise potato, green vegetable medley,

chilli butter, new potatoes, roasted flat mushroom, watercress garnish British beef steak choose from: 10oz rump 22.00 8oz sirloin 26.00

Desserts

Home-made chocolate and nut brownie vanilla ice-cream (v) 7.50 Bere Dairy locally made ice-creams (two scoops) (v) 5.95

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