

## SPARKLING 125ML

<b>Champagne</b> Ayala Brut Majeur NV Bollinger, France 12.5%	10.00
<b>Sparkling Rose</b> Cremant de Loire 'Langlois' France 12.5%	7.25
<b>Prosecco Zarlino</b> Extra Dry DOCG NV Veneto, Italy 11%	7.50

## REFRESHING COCKTAILS

<b>Crimson Bliss</b> Double Slingsby rhubarb gin, elderflower cordial, cranberry juice	8.50
<b>Long Margarita</b> Double El Jimador Reposado tequila, cointreau, Fever Tree lime soda, lime juice	9.50
<b>Limoncello Spritz</b> Double Luxardo limoncello, prosecco, lemon juice, soda	9.50
<b>English Country Garden</b> Double Bombay Sapphire gin, cucumber, fresh mint, elderflower cordial, lemon juice, apple juice	8.75
<b>Pineapple Punch</b> Double Bacardi spiced rum, pineapple juice, fresh mint, lime juice, Luxardo maraschino cherry liqueur	9.50
<b>Champagne Bellini</b> Ayala Bollinger champagne blended with peach puree	10.50
<b>In the Clouds</b> Prosecco, elderflower cordial, Bombay Sapphire gin, cassis	9.50
<b>Espresso Martini</b> Freshly brewed Italian coffee, Tia Maria, vodka	9.00
<b>Mojito</b> Double Bacardi white rum, fresh mint, fresh lime, sugar syrup, soda	8.50
<b>Old Fashioned</b> Double Jack Daniels bourbon, bitters, sugar syrup, soda, maraschino cherry, orange garnish	8.50

## LUSCOMBE ORGANIC SOFT DRINKS

Made in Devon from premium ingredients. All 4.75. Choose from:

<b>Raspberry Crush</b>	<b>Ginger Beer</b>
<b>Cloudy Lemonade</b>	<b>Wild Elderflower Bubbly</b>

## BREAKFAST AND BRUNCH

Available until end of lunch service

<b>Full English Breakfast</b> Two back bacon rashers, one pork sausage, two free-range fried eggs, baked beans, mushrooms, tomatoes, hash browns, toast and butter	12.00
<b>Veggie Full English</b> Two veg sausages, two fried eggs, avocado, baked beans, mushrooms, tomatoes, hash browns, toast and butter V	12.00
<b>Smashed avocado</b> on toasted ciabatta with herby tomato salsa V	8.50
<b>Shakshuka</b> two free-range eggs baked with spiced tomato sauce, topped with fresh herbs and crumbled feta. Served with bread V	9.25
<b>Loaded breakfast ciabatta</b> One item 7.50 / Two items 8.50 / Three items 9.00 Build your perfect breakfast sandwich	
<b>Choose from:</b> Bacon / pork sausage / veggie sausage / mushrooms / fried egg	

Allergies or dislikes? Please let us know before ordering, ingredients not listed in full. Optional 10% service charge added to all bills where table service is provided. All tips go to staff. We are now a cashless business. We accept Visa or Mastercard payments (but not Amex). Bills split max four ways.



## SANDWICHES & PLOUGHMAN'S

Lunchtimes only

Granary, ciabatta or toasted gluten-free bread

<b>Fish finger</b> tartare sauce, lettuce, tomato, garnish of chips	8.25
<b>Hampshire-cured ham, melted cheddar and tomato</b>	8.50
<b>Bacon and melted brie</b> with onion relish	8.75
<b>Home-made coronation chicken</b> with little gem lettuce	7.95
<b>Melted brie and fig relish</b> V	8.50
<b>Tuna Nicoise</b> tuna chive mayo, olives, hard-boiled egg, tomato, romaine lettuce	7.50
<b>Ploughman's triple</b> Hampshire-cured ham, cheddar, local blue cheese, salad, Ploughman's pickle, crisps, bread and butter	13.00
<b>Pot of fries</b>	3.95

## BAR SNACKS & NIBBLES

<b>Olives</b> with garlic and herbs	4.50
<b>Hampshire-made pork sausage roll</b>	4.95
<b>Salted and roasted mixed nuts</b>	4.75
<b>Honey and chilli nuts</b>	4.50
<b>Basket of bread</b> with butter	4.50

## STARTERS & LIGHT BITES

<b>Pan-fried tiger prawns</b> with garlic and parsley, with ciabatta	10.50
<b>Half camembert baked with sweet onion relish</b> with ciabatta V	8.95
<b>Patatas Bravas</b> skin-on potato wedges, spicy tomato sauce, garlic mayo dressing V	7.25
<b>Salad of whipped feta, fresh pear, crumbled walnuts and mixed leaves</b> vinaigrette dressing and ciabatta V	7.95
<b>Home-made chorizo and pork Scotch egg</b> home-made piccalilli	9.25
<b>Puff pastry tartlet</b> with sun-dried and fresh tomatoes, basil pesto, creamy mozzarella, salad garnish V	8.50
<b>Home-made smoked trout pâté</b> with ciabatta	7.95
<b>Spanish-style pork and beef meatballs</b> spiced tomato sauce, ciabatta	7.95
<b>Baked flat mushrooms</b> stuffed with spinach, herb cream cheese, Hampshire-cured ham, cherry tomato, grated cheddar, breadcrumbs	7.50

## BIG BOWL SALADS

<b>Romaine lettuce, cherry tomato, roasted peppers, avocado, vegetarian grated cheese, croutons</b> V	9.95
<i>Choose a dressing:</i> <b>Caesar or creamy vegan dressing</b> <i>Choose a topping:</i> <b>Grilled halloumi</b> + 4.50 <b>Garlicky tiger prawns</b> + 6.00 <b>Roasted chicken breast</b> + 4.50	

## SUNDAY LUNCH

Nothing beats leisurely get-togethers with family and friends over a delicious Sunday Roast. Leave the washing up to us! Booking essential.

## VEGGIE MAINS

<b>Vegan kedgeree</b> Indian-spiced rice with peas, mushrooms, spiced tofu, crunchy red pepper, soya beans, fresh coriander, cashews, crispy onion, sriracha mayo dressing	15.25
<b>Grilled halloumi, courgette, red pepper and red onion skewers</b> Greek lemon and herb seasoning, mixed salad with roasted peppers and avocado, flatbread	16.50
<b>Veggie pie of the day</b> please see the blackboard for today's option choice of fries, creamy mash or new potatoes, green vegetable medley V	15.95
<b>Beyond Meat veggie burger in a bun</b> choice of vegan cheese, cheddar or blue cheese, mushrooms, relish, fries, onion rings, salad garnish Add avocado +1.50	15.95

## MAIN COURSES

<b>Chicken breast, chorizo and red pepper skewers</b> Cajun spice marinade, spicy tomato and red pepper relish, fries, salad	16.50
<b>Pie of the day</b> please see the blackboard for today's option choice of fries, creamy mash or new potatoes, green vegetable medley	16.50
<b>Grilled Hampshire-made beef burger in a bun</b> choice of cheddar or blue cheese, mushrooms, relish, fries, onion rings, salad garnish Add avocado or bacon +1.50	16.50
<b>Pan-fried lamb rump marinated in olive oil, garlic and rosemary</b> skin-on potato wedges, Greek-style salad with mixed leaves, tomato, olives, cucumber and crumbled feta	19.25
<b>Leek, potato and Hampshire-cured ham hash</b> topped with a fried egg, green salad, ciabatta	14.95
<b>Roasted guinea fowl supreme wrapped in prosciutto</b> Green vegetable medley, dauphinoise potato, herby salsa verde	19.50
<b>Pan-fried pork tenderloin marinated in olive oil and smoked paprika</b> romesco sauce, green vegetable medley, new potatoes with herb butter	17.95
<b>Prime British beef steaks</b> Choose from: 10oz rump 22.00 8oz sirloin 26.00 with red chilli butter, skin-on fries, onion rings, roasted flat mushroom	

## DESSERTS

Please see the blackboard for any Dessert specials

<b>Locally made ice creams and sorbets</b> two scoops V	5.95
<b>Three mini French almond macarons</b> with tea or coffee V	7.50
<b>Classic English summer berry pudding</b> with fresh cream V	7.50
<b>Butterscotch and treacle sponge pudding</b> with cream, custard or ice cream V	7.50
<b>Old Vine banana and toffee cheesecake</b> with Biscoff base V	7.50
<b>Home-made chocolate and nut brownie</b> with ice cream V	7.50