

Sample Lunch Menu

OUR MENUS CHANGE DAILY, PLEASE CALL FOR TODAY'S MENU

Breads

Garlic Bread £3.50  Homemade bread, olive oil, balsamic vinegar £4.50

Homemade bread, olive oil, balsamic vinegar, olives, houmous £6.50



Crispy basil and Old Winchester arancini, tomato arrabiatta,
Rosary goats' cheese, basil pistou (v) £11.75

House smoked salmon, smoked mackerel pâté,
pickled cucumber and dill, horseradish cream, treacle bread £12.75

Hot seafood, tiger prawns and mussels, garlic and parsley butter, chilli, rouille, bread £12.75

Tempura tiger prawns and broccoli, crispy pork belly, pickled Asian slaw,
sweet chilli, lime and coriander dressing £11.75 As a main with chips £18.50

Grilled Cornish mackerel fillet, Heritage tomato and herb bruschetta,
pickled fennel, aioli, herb oil dressing £12.50

Roasted Cornish hake fillet, Cornish mussels, buttered new potatoes,
summer greens, cucumber and dill butter sauce £28

Girolle mushroom, walnut and summer vegetable stew, fried semolina gnocchi,
celeriac puree, Cornish local greens, Old Winchester cheese (v) £19.50

Deep fried Cornish haddock fillet in batter, chips, peas, tartare sauce
Small £13.50  Large £18.50

Provençal seafood, Cornish mussel and tiger prawn stew,
new potatoes, greens, garlic crostini, rouille £24

Primrose Herd pork belly, soy and honey glaze, hogs' pudding, crackling,
champ potato croquette, celeriac puree, pak choi, apple sauce £27

Sides

Chips £4.50  Chips, parmesan and truffle oil £5.50

Local greens with herb butter £4  Garlic buttered new potatoes £4

Mixed leaf and parmesan salad £4.50

Dessert Menu

Vanilla crème brûlée, English raspberries, lemon shortbread, berry and basil sorbet £9.75

Dark chocolate crèmeux, kirsch cream, chocolate crumb, black forest ice cream £9.75

St Hilary rhubarb and lemon fool, lemon and almond cake, brown sugar meringue,
lemon and rhubarb ice cream £9.75

A selection of four West Country cheeses with apple and port jelly and biscuits £11.75

Homemade Ice Creams and Sorbets £3 per scoop

Ice Creams: Chocolate Black Forest / Raspberry and lemon /
Cornish Clotted Cream Vanilla / Coffee Mocha / Rhubarb and Lemon

Sorbets: Berry and Basil / Chocolate Orange

We can cater for most dietary requirements and allergies.

We can also cater for vegan's and vegetarians.

WE ALSO OFFER A FULL CHILDREN'S MENU