

LUNCH 12-3

ROAST WILD MUSHROOM ORZOTTO	8.50
Wild mushroom and pearl barley orzotto with Old Winchester aged cheese, watercress and truffle oil (v)	
CONFIT JACKFRUIT RÖSTI	8.00
Coconut oil confit jackfruit and sweet potato rösti with chilli jam, turmeric mayo, rocket, lemon chilli oil and crispy shallots (vg)	
BURRATA AND BLOOD ORANGE	9.00
British Burrata cheese, blood orange, micro leaves, walnut butter, smoked salt and sourdough toast	
MAPLE BRAISED PORK BELLY	9.50
Braised pork belly with a maple glaze. Served with buckwheat noodles, edamame, Japanese mayo, red cabbage slaw, ginger, soy and lime dressing, purple shiso, sesame and Cornish sea weed.	
SOUP OF THE DAY	6.00
Served with sourdough bread and homemade butter. See the blackboard for today's soup. (v) (vg)	
SANDWICHES / TOASTIES	5.50
Prepared daily. See the display board for today's options.	
SPINACH AND RICOTTA ROLL	3.50
Za'atar, spinach, chickpea and ricotta. (v)	
SAUSAGE ROLL	4.00
Minced pork belly and Aleppo chilli.	

*Some of our dishes may contain allergens.
Please speak to a member of the team for specific information.*

This menu is made from 100% recycled coffee cups.