



LUNCH MENU

Please inform your server of any dietary requirements, intolerances or allergies

STARTERS

Beetroot & Orange Salad (*gf) 12

Blue cheese mousse, watercress, blood orange, candied walnuts

Duck Rillettes 12

Toasted sourdough, cornichons, red onion marmalade

Antipasti 14

Figs, Parma ham, confit artichoke, mozzarella, basil cress

Caramelised Onion Soup (*gf) 9.5

Aged balsamic, focaccia

MAINS

Beef Shin Ragu 23

Pappardelle, shaved Old Winchester

Thai Prawn Penang Curry 22

Peanut, sweet potato, spinach, jasmine rice, spring onion

6oz Sirloin Steak (*gf) 25

Peppercorn sauce, fries, watercress

Sweet Potato, Parsnip & Thyme Gratin (Vg) 19

Tenderstem broccoli, toasted almonds

SANDWICHES

All sandwiches served with fries or soup

Croque Monsieur 15

Hampshire ham, Gruyère, mustard béchamel

Toasted Reuben 15

Rye bread, pastrami, Emmental cheese, sauerkraut, mustard mayo, American ranch sauce

Crab on Toast 16.5

Toasted focaccia, Brixham white crab, watercress, black truffle

Bruschetta Sandwich (Vg) 14

Confit tomatoes, Peppadew peppers, vegan feta, olive

FAVOURITES

WAB Burger (*gf) 19

Red onion marmalade, smoked cheese, toasted beer sourdough bun, crisp gem lettuce, fries

Pale Ale Battered Haddock Fillet (gf) 20.5

Crushed peas, Koffman's hand cut chips, tartare sauce

Beef & Ale Pie 23

Beef fat shortcrust pastry, mash, heritage carrots, leeks, gravy

Please allow 15 minutes as our pies are baked freshly to order