



LUNCH MENU

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

SALADS

Caprese Estiva Salad (N) 14

Bocconcini mozzarella, blistered tomatoes, pistachio dukkah crust, fennel, dates

Smoked Duck Breast Salad (gf) 15

Orange gel, artichoke, plums, sweet balsamic dressing

Beetroot Cured Salmon (gf) 15

Ginger cabbage, grilled artichoke, crème fraîche, pomegranate

Crumbed Camembert Salad 14

Mango and apple salad, lime, micro coriander

MAINS

Spaghetti Puttanesca 18

Piquillo peppers, gourd olives, white anchovies, capers

6oz Sirloin Steak 25

Green salad, mushroom, tomato, Koffman chips

Seabass Fillet 25

Fried gnocchi, celeriac, peas, crab, bisque cream

Tenderstem Broccoli Salad (Vg) (N) 16

Tenderstem broccoli, poached pear, lentils, currants, cashews
+ Blue Cheese 3

SANDWICHES

Open Reuben 15

Rye bread, pastrami, Emmental cheese, sauerkraut, mustard mayo, Russian dressing

Croque Monsieur 14.5

Hampshire ham, Gruyère, mustard béchamel

Prawn Marie Rose 15

Marie Rose dressing on brown

FAVOURITES

Auto Barn Burger 18.5

House relish, smoked cheese, gherkin, gem lettuce, tomato, pretzel bun

Pale Ale Battered Haddock Fillet (gf) 20.5

Crushed peas, triple cooked chips and tartare sauce

Crab, Prawn & Avocado Salad (gf) 15.5

Marie Rose sauce, heritage tomato, mixed leaves

DESSERTS

Crème Brûlée

8

Shortbread biscuit

Chocolate Torte

9

Blackberries

Cheese & Biscuits

18

Six local cheeses, biscuits, apple cider chutney, grapes, celery