



LUNCH MENU

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

STARTERS

Chargrilled Asparagus (gf) (v) 12

Truffle, honey, goji berries and sunflower seeds

Smoked Duck Salad (gf) 15

Orange gel, artichoke, plums, sweet balsamic dressing

Diver-Caught Scallops (gf) 15

Mango salsa, chilli, spring onion, coriander cress

MAINS

Pasta Rotolo (v) 18

Butternut squash, spinach, ricotta, tomato passata, leaves, balsamic and crispy shallots

Veal Escalope (gf) 24

Pressed potato, confit artichokes, broad beans, salsa verde

Salmon Fillet (gf) 21

Mussels, white wine, samphire and saffron cream, Tenderstem, new potatoes,

SANDWICHES

Open Reuben 15

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

Croque Monsieur 14.5

Hampshire ham, Gruyère, mustard béchamel

Brixham White Crab 15

Cucumber, chilli and lime mayo on granary

All sandwiches served with soup or chips

CLASSICS

Burger 18.5

WAB relish, smoked cheese, gherkin, gem lettuce, pretzel bun, chips

Pale Ale Battered Haddock Fillet (gf) 20.5

Crushed peas, triple cooked chips and tartare sauce

Crab, Prawn and Avocado Salad (gf) 15.5

Marie Rose sauce

DESSERTS

Brûlée

8

Shortbread biscuit

Chocolate Torte

9

Blackberries

Cheese and Biscuits

18

6 Hampshire cheeses, biscuits, apple cider chutney, grapes, celery