



LUNCH MENU

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

STARTERS

Beetroot Carpaccio (*gf) 12

Blue cheese mousse, watercress, blood orange, candied walnuts

Duck Rillettes (*gf) 12

Toasted sourdough, cornichons, red onion marmalade

Smoked Chalk Stream Trout (gf) 12.5

Celeriac and fennel salad, crispy capers

Caramelised Onion Soup (*gf) 9.5

Aged balsamic, focaccia

MAINS

Beef Brisket Ragu 23

Pappardelle, shaved Old Winchester

Thai Prawn Penang Curry 22

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

6oz Sirloin Steak (*gf) 25

Peppercorn sauce, fries, watercress

Sweet Potato, Parsnip & Thyme Gratin (Vg) 19

Tenderstem broccoli, toasted almonds

SANDWICHES

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, balsamic, olive

All sandwiches served with fries or soup

FAVOURITES

WAB Burger (*gf) 18.5

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

Pale Ale Battered Haddock Fillet (gf) 20.5

Crushed peas, Koffman's handcut chips and tartare sauce

Beef & Ale Pie 22

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

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



Maintaining old fashioned values

DESSERT MENU

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Crème Brûlée (*Gf) 8

Shortbread biscuit

Chocolate Cremeaux 9

Blood orange caramel, toasted hazelnuts, tuille, orange sherbet

Ginger Sponge (Gf) 8

Toffee sauce, vanilla ice cream, ginger crumb

Seasonal Fruit Crumble (*Vg) 8

Crème anglaise

Dark Chocolate Brownie (Gf) 8

Chocolate sauce and vanilla ice cream

Cheeseboard

Biscuits, apple cider chutney, grapes, celery

4 cheeses 17 6 cheeses 22

Smidgen of Cheese & Glass of Port 9.25

Black Bomber – extra mature cheddar. Snowdonia Bouncing Berry – cheddar with cranberries. Bridleford Feta – pasteurised cows' milk feta. Blybon Dorset Brie – creamy brie, mushroom notes. Isle of Wight Blue – blue-veined soft cheese. Dorset Blue Vinny – delicate blue veining.

ICE CREAM & SORBET SELECTION

Luxury vanilla, salted caramel, strawberry, lime & coconut, champagne, raspberry

1 scoop 3

2 scoops 6