**Nibbles**

Mixed olives £4 / salted almonds £4 / Cured meats £7.50

**Light Bites**

Jerusalem artichoke soup, grilled bread, sunflower seed butter £8

Slow baked native peas and beans, charred green onions,

 toasted seedy sourdough £7.50

Eggs benedict £8.50

Eggs royale, Charlie’s oak smoked trout £9

Warm garlic and Globe Artichoke dip, vegetable crudités £8

Pate of the week, bread and pickles (please ask your server for details) £8

**Mains**

Mushroom and pumpkin Galette, winter leaf salad £14

English pea falafel, roasted carrot hummus, Lebanese bread and zaatar £11

Char grilled chicken breast, aioli, watercress, french fries £12

Pie of the week, seasonal vegetables £15

**Classic Applegarth Deli Plate**

Pork pie, Scotch egg or sausage roll with

Aged Barber’s Vintage Cheddar, Montognolo, or Colston Bassett stilton

served with a selection of home made pickles, antipasti, salad & rustic bread £14.50

**Classics**

Salmon and sweet potato fish cakes, crushed peas, tartare sauce £8 / £16

Bourbon glazed beef short ribs, fries, slaw, salad £12 / £19.50

6oz Award winning Longhorn ribeye steak, fries and chimmichurri £19

South coast fish of the day £TBA

Miso broth, soba noodles, shiitake, tofu, home grown bok choi £8/ £16

**Sides**

Fries £3.50 / Buttered Hampshire potatoes £3.75

Seasonal greens £3.75 / mixed baby leaf salad £3.75 / House coleslaw £3.75

**Desserts**

Chocolate orange cheesecake, miso caramel, hazelnut

Almond cake, quince butter, vanilla ice cream

Preserved berry custard tart, Jersey cream

Rhubarb crumble, Jersey cream (or coconut yoghurt, vegan) d.f.

(All desserts above are priced at £7)

Meadow Cottage Jersey cream ice cream with a shot of espresso £4

Scoops of Meadow Cottage ice cream & sorbets

(2 scoops £3, 3 scoops £4)

**Cheese**

Utilising our Farm Shop cheese counter & served with homemade condiments & pickles,

 seasonal fruit & Fine Cheese Co. crackers £7.50

(can be served with gluten free biscuits)