

BRUNCH

Served Monday – Saturday until 2pm, Sunday until 11.45am

Freshly Baked Wiltshire Ham & Brie Croissant £6.95

G, S, E, D, SE, SD, N 434 Kcal

Cinnamon Dusted Buttermilk Pancakes £6.95

Berry compote & chantilly cream or
streaky bacon & maple syrup

G, E, D Berry compote: 784 Kcal / Bacon: 339 Kcal

Cold Smoked Salmon on Sourdough £9.95

Lemon & dill cream cheese,
soft boiled egg, pickled red onion

G, F, D, SD, E 563 Kcal

Puréed Avocado on Sourdough £8.45

Sun dried tomatoes, super seed mix,
crumbled vegan Feta

VE G, SD, SE, N 454 Kcal

Arnold Bennett Smoked Haddock Omelette £12.45

Old Winchester béchamel

G, F, D, E, SD 484 Kcal

Toasted Teacake £4.45

Butter, Tiptree jam or marmalade

V G, D, E 499 Kcal

SANDWICHES

Available 12 noon – 6pm. Served on either on Jacksons Bloomer sliced bread
or sourdough with dressed leaves and crisps

Free Range Egg Mayonnaise £8.45

Watercress

G, E, D, MU, SD 1148 KCAL

Brie & Watercress £8.95

Red onion chutney

G, D, MU, SD 1315 Kcal

Cold Smoked Salmon £10.95

Dill & lemon cream cheese

G, D, F, MU, SD 1118 Kcal

Wiltshire Ham & Tomato £8.95

Honey & mustard mayonnaise

G, E, D, MU, SE, SD 1136 Kcal

Edamame, Pea & Cashew Nut Houmous £8.45

Balsamic, lemon, cucumber

G, D, N, S, MU, SE, SD 1149 Kcal

Steak & Old Winchester £13.45

Horseradish & red onion chutney

G, E, D, MU, SE, SD 1046 Kcal



*“One cannot think well, love well,
sleep well, if one has not dined well.”*

VIRGINIA WOOLF

Head Chef Kieron and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish remove this element.

PART OF THE COACHING INN GROUP LTD

