

# BRUNCH

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

## **Freshly Baked Wiltshire Ham & Brie Croissant £6.95**

G, E, D, SE, SD 584 Kcal

## **Buttermilk Pancakes £6.95**

Streaky bacon, maple syrup

G, E, D 639 Kcal

## **Cold Smoked Salmon on Sourdough £9.95**

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

G, F, D, E, SD, SE 551 Kcal

## **Puréed Avocado on Sourdough £8.45**

Sundried tomatoes, super seed mix,  
crumbled vegan Feta

**VE** G, SD, SE 416 Kcal

## **Arnold Bennett Smoked Haddock Omelette £12.45**

Old Winchester cheese béchamel

G, F, D, E, S, 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 1048 Kcal

## **Brie & Watercress £9.45**

Red onion chutney

G, D, MU, SD, SE 1523 Kcal

## **Cold Smoked Salmon £10.95**

Dill & lemon cream cheese

G, D, F, MU, SD 1118 Kcal

## **Wiltshire Ham & Tomato £8.95**

Wholegrain mustard mayonnaise

G, E, D, MU, SE, SD 1389 Kcal

## **Steak & Old Winchester Cheese £13.45**


Horseradish & red onion chutney

G, E, D, MU, SE, SD 1378 Kcal

## **Puréed Avocado & Crumbled Vegan Feta £9.50**

Tomato, cucumber

**VE** G, MU, SE, SD 1332 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.

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