



2 COURSE £19.9 | 3 COURSE £23.9

Available Mon-Fri 12-4pm

SMALLER PLATES

Seasonal soup of the day

Satay chicken, curried peanut sauce

Crispy Squid, aioli

Korean fried cauliflower **(VE)**

LARGER PLATES

Cornish orchard battered haddock, minted peas,
chunky chips & tartare sauce

Warm hummus salad of roasted squash & beets, dukkah,
pomegranate, flatbread **(VE)**

Chicken Kieu, cheddar & chive mash, peas, leeks & greens

Croque Monsieur, gruyere, ham and a creamy mustard bechamel

DESSERTS

Smidgeon of old Winchester, carrot and apricot chutney & biscuit

Chocolate brownie, vanilla ice cream

Affogato

Sorbet/Ice cream **(VE*)**



LUNCH SET MENU

V - Vegetarian VE - Vegan VE* - Vegan option available

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens intolerances before ordering. Scan the QR code for full allergen menu.