

LUNCH

FOR THE TABLE

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Habanero & mango chicken wings, blue cheese sauce 7.5

Salt & pepper calamari, aioli 8.5

Sharing mezze ~ hummus, romesco, tomato salsa, Padron peppers, pitta bread (v) 15

STARTERS

Chicken & chorizo croquettes, old Winchester, tarragon butter 8.5

Chargrilled tenderstem, kale & black quinoa salad, roasted sweet potato hummus (vg) 8.5

Wimbledon Smokehouse salmon pâté, smashed cucumber salad, sourdough 10.5

Creamy chickpea, sage & kale soup, focaccia (v) 7

Caramelised onion & stilton tart (v) 8.5

Classic Scotch egg, Coronation mayo 7

MAINS

Chicken club sandwich ~ choice of chips, fries, soup or house salad 12.5

Smoked haddock fishcake, poached egg, hollandaise 14.5

Winter pomegranate & farro salad (v) 10 ~ Add grilled halloumi 3.5 or grilled chicken 5

Cornish mackerel fillet niçoise 14.5

Chicken schnitzel, green bean Caesar salad 17.5

Beer battered hake, hand cut chips, pea purée, tartare sauce 17

10oz Sirloin steak, hand cut chips, rocket & parmesan, peppercorn sauce 24.5

Double stacked beef burger, house relish, mayo, French fries 15.5

Redefine plant-based burger, house relish, vegan mayo, fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 1.5 each

SIDES

Green beans 4.5

Rocket & Parmesan 5

French fries 4

Hand cut chips 4

Sweet potato fries 5

Aspen fries 5

PUDDINGS

Flourless chocolate cake, salted caramel ice cream (gf) 7

Sticky toffee pudding, vanilla ice cream (gf) 7

Pistachio cake, raspberry coulis, raspberry sorbet (vg) 7

Apple & plum crumble, custard 7

Selection of Jude's ice cream/sorbet 6.5

Hamish Johnston's cheeseboard 9