LUNCH MENU

Please inform your server of any dietary requirements, intolerances or allergies

STARTERS

Beetroot & Orange Salad (*gf) **12**

Blue cheese mousse, watercress, blood orange, candied walnuts

Duck Rillettes **12**

Toasted sourdough, cornichons, red onion marmalade

Antipasti **14**

Figs, Parma ham, confit artichoke, mozzarella, basil cress

Caramelised Onion Soup (*gf) **9.5**

Aged balsamic, focaccia

SANDWICHES

All sandwiches served with fries or soup

Croque Monsieur **15**

Hampshire ham, Gruyère, mustard béchamel

Toasted Reuben **15**

Rye bread, pastrami, Emmental cheese, sauerkraut, mustard mayo, American ranch sauce

Crab on Toast **16.5**

Toasted focaccia, Brixham white crab, watercress, black truffle

Bruschetta Sandwich (Vg) **14**

Confit tomatoes, Peppadew peppers, vegan feta, olive

MAINS

Beef Shin Ragu **23**

Pappardelle, shaved Old Winchester

Thai Prawn Penang Curry **22**

Peanut, sweet potato, spinach, jasmine rice, spring onion

6oz Sirloin Steak (*gf) **25**

Peppercorn sauce, fries, watercress

Warm Grilled Carrot Salad (Vg) **17**

Orange, pecans, sultanas, spring onion & rocket

FAVOURITES

WAB Burger (*gf) **19**

Red onion marmalade, smoked cheese, toasted beer sourdough bun, crisp gem lettuce, fries

Pale Ale Battered Haddock Fillet (gf) **20.5**

Crushed peas, Koffman's hand cut chips, tartare sauce

Beef & Ale Pie **23**

Beef fat shortcrust pastry, mash, heritage carrots, leeks, gravy

Please allow 15 minutes as our pies are baked freshly to order