



AUTUMN LUNCH MENU

Our Seasonal Menu, inspired by our Kitchen Garden & Aeroponic Growing Towers, is full of twists on an array of classic dishes, with a focus on homegrown, local, sustainable and above all, quality ingredients

NIBBLES

Baked & Salted Nuts  £4

Marinated Olives  £4 GF

SODT Bakery Bread Olive Oil & Balsamic £5 GFO

STARTERS & SMALL PLATES

Beef Carpaccio Pickled Enokis, Mushroom Ketchup, Rocket, Truffle Oil £10 GF/DF

Mussels Pancetta, Wholegrain Mustard, Hazy Hog Cider Cream, Homemade Focaccia Bread £11 GFO/DFO

Burrata Honey, Roasted Almonds, Fig Segments, Blackberry Vinaigrette £8 GF

Charcuterie Board Cured Meats, Bella di Cerignola Olives, Caper Berries, Homemade Focaccia, Burrata £16 DFO

Seasonal Soup SODT Bakery Bread £8 GFO

MAINS

Pan-fried Cod Samphire, Capers, Lemon, New Potatoes £19 GF/DFO

Bavette Steak Chimichurri, Butter Fried Duck Egg, Chips, *Served Medium Rare* £23 GF

Pork Chop Pancetta, Fine Beans & Garlic, Mushroom Cream £19 GF


Tagliatelle Courgette, Tomatoes, Herb Oil, Parmesan £14 VEO


Applegarth Ploughman's Two Cheeses of the Day, Honey Glazed Ham, Real Ale Chutney, SODT Bread £15 GFO

SALADS & SIDES £4.75

Daily Changing Seasonal Salads

Greek Salad Tomato, Cucumber, Olives, Red Onion, Feta GF

Artichoke & Chickpea Salad Peppers, Roasted Aubergine, Balsamic Reduction GF 

Raw Broccoli Salad Almonds, Apricots, Onion Seeds, Olive Oil, Pine Nuts GF 

Applegarth Slaw Cabbage, Carrot, Spring Onion, Mayonnaise GF

Celeriac Remoulade GF

Skin-On-Chips GFO 

Please speak to our staff before ordering if you have any allergies and/or intolerance.

OPTIONAL SERVICE CHARGE 12.5%

 Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option / VEO - Vegan Option Available On Request

CHEESEBOARD

Create Your Own Cheeseboard Served with Artisan Crackers, Homemade Garden Chutney & Seasonal Fruit

£6 for 1 / £8 for 2 / £10 for 3 / £12 for 4 / £15 for 5

HARD

Old Winchester hard & crystalline with nutty notes, Salisbury
Ashcombe Morbier-inspired, savoury with warm hay & hazelnut aromas, Gloucestershire
Sparkenhoe Red Leicester nutty, sweet & citric, Leicestershire
Quickes Cheddar extra mature, rich & rounded, Devon

SOFT

Baron Bigod creamy white & raw, brie style, Suffolk
Delice De Borgogne A Decadent triple cream cheese, smooth & velvety, France

BLUE

Perl Las delicately salty and creamy, Carmarthenshire
Oxford Blue soft and full flavoured with a sharp clean flavour, Oxfordshire
Beauvale creamy, mellow and soft, Nottinghamshire
Cashel Blue Crumbly Blue Cheese with a Buttery Texture, Tipperary Ireland

GOAT & SHEEP

Spenwood smooth sheep cheese with a sweet & nutty flavour, Berkshire
Rachel Goat classic hard goat's cheese, smooth texture, sweet flavour, Somerset

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