



## SUMMER 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 Artisan Bread Olive Oil & Balsamic £5 GFO

### STARTERS & SMALL PLATES

Pan Torched Mackerel Garden Gazpacho, Passionfruit & Pineapple Salsa £9 GF/DF

Braised Pork Cheek Asian Spices, Toasted Granola, Pickled Cucumber Ribbons, Pistachio Crumb £8 GF/DF

Mozzarella & Heirloom Tomato Salad Beetroot Lavoush, Basil Oil £8 GF

Charcuterie Sharing Board Real Cure Charcuterie, Olives, Sun-Blush Tomatoes, SODT Bakery Bread £12 GFO

Tempura Broccoli Baba Ghanoush, Romesco Sauce £8

Seasonal Soup SODT Bakery Bread £8 GFO

### MAINS

Oven Baked Cod Loin Pea Purée, Samphire, New Potatoes £20

Mojito Marinated Half Chicken Tabbouleh Salad, Corn-on-the-Cob £20 GF/DF

Korean Spiced Pork Belly Braised Hispi Cabbage, Potato Cake, Brandy & Apple Purée £18 GF/DF

Sirloin Steak 10oz Chimichurri, Roasted Cherry Vine Tomatoes, Skin-On-Chips £22 GF

Tagliatelle Wild Mushrooms, Courgette Ribbons, Garden Peas, Truffle Oil, Parmesan £15 VEO

Applegarth Ploughman's Two Cheeses of the Day, Honey Glazed Ham, Farm Pickles, SODT Bread £14 GF

### SALADS & SIDES £4.75

*Daily Changing Seasonal Salads*

Sunflower Seed Tabouleh Pomegranate, Red Onion, Coriander, Smoked Paprika 

Greek Salad Tomato, Cucumber, Red Onion, Olives GF

Genovese Pasta Salad Rocket Pesto, Olives, Sun-dried Tomatoes, Pine Nuts 

Applegarth Slaw Cabbage, Carrot, Spring Onion, Mayonnaise GF

Celeriac Remoulade

Seasonal Greens GF 

Buttered New Potatoes GF

Dressed Leaves 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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