

JANUARY LUNCH MENU

Our Winter 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

SODT Bread Balsamic, Olive Oil £6 GFO

Mixed Nuts / Olives £4  GF / DF

Farm Dips Flatbread £11

SALADS

Daily Changing seasonal salads

STARTERS

Seasonal Soup Bread £8 GFO

Arancini Wild Mushroom £8

Fish Cake Smoked Salmon & Sweet Potato £9

Pâté of the Day Bread, Farm Pickles £9

DELI

Homemade Sausage Roll Brown Sauce £6

Sweet Potato & Chickpea Roll Sriracha Mayonnaise £6 DF

Quiche of the Day Coleslaw, Leaves £8

Applegarth Ploughman's Pork Pie, Black Bomber Cheddar, Sliced Ham, Farm Pickles, Bread, Leaves £16

Charcuterie Plate Salt Pig Charcuterie, Farm Pickles, Bread £16

MAINS

The Applegarth Burger Smoked Cheese, AppleMac Sauce, Skin-on-Chips, Dill Pickle £18 GFO

Curried Sweet Potato & Chickpea Burger PB Cheese, Skin-on-Chips, Sriracha Mayonnaise £16 GFO / DF

Baby Back Ribs BBQ Sauce, Skin-on-Chips, Applegarth Slaw £16 Half / £25 Whole GF / DF

Garden Herb Marinated Chicken Breast Aioli, Skin-on-Chips, Leaves £15 GF / DFO

Pie of the Day Mash, Seasonal Greens £16

Fish of the Day

SIDES £5

Skin-on-Chips / Seasonal Greens / Applegarth Slaw / Farm Leaves / Mash Potato

 Vegan

GF - Gluten Free / GFO - Gluten Free Option DF - Dairy Free / DFO - Dairy Free Option

OPTIONAL SERVICE CHARGE 12.5%

Please enquire about allergens on our menu and if you have any special dietary requirements.
We are very grateful for any feedback.

CHEESEBOARD

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

£6 for 1 / £7.5 for 2 / £9 for 3 / £10.5 for 4 / £12 for 5

HARD

Old Winchester hard & crystalline with nutty notes, Salisbury

Appleby's Cheshire rich & mineral with a succulent yet crumbly texture, Shrewsbury

Ashcombe Morbier-inspired, savoury with warm hay & hazelnut aromas, Gloucestershire

Sparkenhoe Red Leicester nutty, sweet & citric, Leicestershire

Montgomery Cheddar rich, fruity & very sophisticated, Somerset

SOFT

Baron Bigod creamy white & raw, brie style, Suffolk

Stinking Bishop Perry washed rind, soft & pungent, Gloucestershire

Tunworth soft white-rinded cheese, reminiscent of Camembert, Hampshire

Winslade rich, delicate & complex, Hampshire

BLUE

Stichelton soft green apple tones, Nottinghamshire

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

GOAT & SHEEP

Cerney Ash soft goat's cheese hand-coated with an oak ash & sea salt mix, Gloucestershire

Spennwood smooth goat's cheese with a sweet & nutty flavour, Berkshire

Driftwood intensely rich and creamy, Somerset

Wigmore creamy, gentle fruity richness, Reading

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Please Speak To Our Staff Before Ordering If You Have Any Allergies And/Or Intolerances

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