



Nibbles

Marinated Olives Sun blushed tomatoes (VE, GF) 261kcal £5

Artisan Bread Oil & balsamic (GFO, V) (G, D, SD, S) 610kcal £8

Sundried Tomato Houmous Toasted flatbread (VEO) (G, SE, MU) 779kcal £7

Salt & Pepper Squid Garlic aioli (G, S, MO, F, D) 291kcal £8

Small Plates

Chef's Soup of the Day Warm bread (ASK FOR ALLERGENS) £7

Chicken Liver Parfait Onion chutney & toasted sourdough (G, S, D, SD) 496kcal £8

Salmon & Prawn Fishcake Creamed leeks (G, C, F, E, D, MU) 451kcal £9

Warm Burrata Pepperonata, herb oil & basil (D, SD, CE, L) 537kcal £10

Chicken Caesar Salad Croutons, anchovies & Old Winchester (G, F, E, D, SD) 631/927kcal £13/£15

Broccoli & Blue Cheese Fritters Grain mustard, walnuts, lemon & parsley crème fraîche (G, E, D, MU, S) 392kcal £7

Sunday Mains

Roast Topside of Beef Yorkshire pudding, roast potatoes, season's best vegetables, gravy (G, D, E, MU, SD) 737kcal £20

Chef's Roast of the Week Yorkshire Pudding, roast potatoes, season's best vegetables, gravy (G, D, E, MU, SD) 722kcal £18

Honey & Grain Mustard Roast Gammon Yorkshire pudding, roast potatoes, roasted root vegetables, gravy (GFO) (G, D, E, MU, SD) 785kcal £18

Beer Battered Haddock Fat chips, mushy peas, tartare sauce (GF) (F, E, MU, SD) 954/1104kcal £15/£18

Tudor House Burger Cheese & bacon, burger sauce, fries (G, S, E, D, MU) 1015kcal £17

Butternut Squash & Chickpea Curry Coconut yogurt raita, pickled red onions, poppadoms (S, CE, SD, G, L, N) 1801kcal £16

Sea Bass Fillet Buttered new potatoes, tenderstem broccoli, basil pesto (F, D) 318kcal £19

Chef's Nut Roast Garlic & herb roast potatoes, glazed root vegetables, spring greens, vegan gravy (V) (G, E, D, P, N, CE, MU, S) 840kcal £15

Sandwiches

Fish Finger Butty Tartare, lemon, skinny fries (F, G, E, D, SD, MU) 644kcal £12

BLT Ciabatta, bacon lettuce, tomato, mayonnaise (G, SE, SD, MU) 1044kcal £10

Wiltshire Ham Caramelised onion chutney, tomato (G, E, D, MU) 630kcal £8

Free Range Egg Mayonnaise Watercress (G, S, E, D, MU) 511kcal £8

Houmous & Pepperonata Flatbread (G, SE, SD, L, CE) 862kcal £9

Sides

Garlic Bread (D, G, E, N, SE) 357kcal £5. Add cheese 491kcal for a £1.

Sticky Beef Filled Yorkshire Pudding Horseradish (G, E, D, S, CE) 568kcal £8

Honey & Mustard Pigs In Blankets (G, D, MU, SD) 388kcal £6

Cauliflower Cheese Gratin (G, D, SD, S) 443kcal £6

Iceberg Wedge Garlic aioli, crispy onions (G, SD) 131kcal £6

Spring Cabbage & Creamed Leeks (D, MU) 351kcal £5

Hospitality Action



Invisible Chips 2.00

0% Fat, 100% Hospitality
All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

V (VO): Vegetarian (on request) • VE (VEO): Vegan (on request) • GF (GFO): Gluten-Free (on request) DF (DFO): Dairy-free (on request) • NFO: Nut-free (on request)
C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds
If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



Part of the Coaching Inn Group