

LUNCH MENU



NIBBLES

SOURDOUGH BREAD (V)

Rapeseed Oil, Salted Butter

NOCELLARA OLIVES (V)

Rosemary & Lemon

SALADS & PASTA

GNOCCHI (VG)

Wild Garlic Pesto, Sherry Vinegar & Parmesan

BAKED FETA, GARLIC & CHERRY

TOMATO SPAGHETTI (VG)

WATERMELON, HALLOUMI

& COUSCOUS SALAD (V)

Mango Dressing

BABY GEM SALAD (V)

Roast Onions & Croutons, Parmesan & Garlic Dressing

ADD CHICKEN

FOCACCIA SANDWICHES

MOZZARELLA, PESTO & TOMATO (V)

7.5

ROAST CHICKEN

8

Piquillo Peppers & Watercress

STREAKY BACON

7.25

Lettuce & Onion Chutney

S&F HOUSE BURGERS

7/12 Served with Garlic Aioli, Fries & Watercress

HODDINGTON BEEF

14

BUTTERMILK CHICKEN

12

CHICKPEA & BEETROOT (VG)

11

7/12

SOURDOUGH PIZZAS

7/11

TOMATO, BASIL & MOZZARELLA (V)

12

ROAST CHICKEN, WOODFIRE PEPPERS & BACON

13

PANCETTA, WILD MUSHROOMS, WHITE TRUFFLE OIL & CRISPY SAGE LEAVES

13.5

PEPPERONI, JALAPENOS & RED ONIONS

14

DESSERTS

TIRAMISU

Masala & 'Bad Hand' Espresso Syrup

7

CARAMEL PANNA COTTA

Black Cherries, Honeycomb

7

APPLE TART TATIN

Raspberries, Crème Anglaise

7

SCHPOONS & FORK SOFT SERVE ICE CREAM

6

FUDGE PIECES

RASPBERRY SAUCE

ROASTED PEANUTS

7

BRITISH CHEESE SELECTION

8

TUNWORTH SOFT, ISLE OF WIGHT BLUE, WESTCOMBE CHEDDAR, ROSARY ASH

Fudges Crackers, Grapes, Celery & Cherry Tree Butternut Squash & Apple Chutney

We can't thank you enough for visiting and we hope that you are staying safe and well.
Please note: Our temporary menus are single use.

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. V denotes suitable for vegetarians, VG denotes suitable for vegans.

MAIN MENU



NIBBLES

- SOURDOUGH BREAD (V)** 3
Rapeseed Oil, Salted Butter
- NOCELLARA OLIVES (V)** 3
Rosemary & Lemon
- CHICKPEA HUMMUS** 3
Paprika & Olive Oil

TO START

- CRISP BOLOGNESE & PARMESAN ARANCINI** 8
Garlic Aioli
- BABY GEM SALAD (V)** 7
Roast Onions & Croutons, Parmesan & Garlic Dressing
- OAK SMOKED SALMON** 8
Avocado, Rye Croutes, Crème Fraiche, Parsley
- BUTTERMILK FRIED CELERIAC & SPRING ONION TACO (V6)** 7
Apple Barbecue Sauce

TANDOR, CLAY OVEN & CHAR-GRILL

All our steaks are dry aged for a minimum of 35 days and sourced from Stokes Marsh Farm, cooked over charcoal and served with fries, Dorset watercress & either a peppercorn sauce or garlic & herb butter.

- FILLET 200G** 28
The tenderest cut of beef, very buttery & exceptionally lean
- SIRLOIN 250G** 27
Nicely marbled with a good layer of top fat
- RIBEYE 300G** 26
Highly marbled with lots of fat, full on beefy flavour
- 'TANDOORI' ROASTED LAMB SHANK** 19
Flat breads, Curried Yogurt, Tomato Chutney & Split Curry Jus
- MISO ROASTED PORK CHOP** 17
Roasted Shiitake, Couscous, Stem Broccoli, Harissa Dressing
- FIRE ROASTED & GLAZED ½ CHICKEN** 17
Dorset Watercress, Piri Piri Fries

FIZZ & COCKTAILS

- COCO COLLINS** 8
Coconut Rum, Passionfruit Liquor, Lemon, Vanilla & Soda
- GARDEN STATE** 9
Conker Gin, Elderflower Liquor, Lime & Tonic
- ADAMS APPLE** 8
Vodka, Apple, Lime, Cinnamon & Rhubarb
- CRÈME CARAMEL** 9
Baileys, Midori & Caramel

- CHARRED SOUTH COAST MACKEREL** 8
Marinated Cucumber, Dill Yoghurt and Smoky Aubergine
- GNOCCHI (V6)** 7
Wild Garlic Pesto, Sherry Vinegar & Parmesan
- WESTCOMBE CHEDDAR CHEESE FONDUE** 8
Ham Croquettes, Sourdough Bread, Radish

- SLOW COOKED BEEF RAGU 'BOLOGNESE'** 14
Wild Garlic Gnocchi & Parmesan
- CHARGRILLED MONKFISH TAIL SATAY** 19
Roasted Beetroot & Carrots, Coriander, Lemongrass & Lime
- ROASTED CORNISH STONEBASS** 18
Bombay Potato, Spinach, Madras Sour Cream, Cucumber & Mint
- WATERMELON, HALLOUMI & COUSCOUS SALAD (V)** 12
Mango Dressing
- BAKED FETA, GARLIC & CHERRY TOMATO SPAGHETTI (V6)** 12
- SPICE ROASTED CAULIFLOWER (V6)** 12
Raisins, Pine nut & Cashew Cream



SOURDOUGH PIZZAS

TOMATO, BASIL & MOZZARELLA (V)	12
ROAST CHICKEN, WOODFIRE PEPPER & PANCETTA	13
PEPPERONI, JALAPENOS & RED ONIONS	14
PANCETTA, WILD MUSHROOMS, WHITE TRUFFLE OIL, CRISPY SAGE LEAVES	13

SIDES

FRIES	3
PIRI PIRI FRIES	3
HERB COUSCOUS	3
BOMBAY POTATO	3
STEM BROCCOLI	3
ROASTED BEETROOT & CARROTS	3
WATERCRESS & BABY GEM SALAD	3

BRITISH CHEESE SELECTION

8

Fudges Crackers, Grapes, Celery & Cherry Tree Butternut Squash & Apple Chutney

TUNWORTH Soft, creamy cows milk cheese from Hampshire with a distinct nutty, mushroomy flavour

ISLE OF WIGHT BLUE Rinded soft blue cheese is made with pasteurised Guernsey cows' milk

WESTCOMBE CHEDDAR Deep Flavour, mellow tang and long notes of hazelnut, caramel and citrus

ROSARY ASH A full fat cheese with a clean fresh flavour and no goaty after-taste

DESSERTS

TIRAMISU	7	CARAMEL PANNA COTTA	7
Masala & 'Bad Hand' Espresso Syrup		Black Cherries, Honeycomb	
APPLE TART TATIN	7	SCHSPOONS & FORX SOFT SERVE ICE CREAM	6
Raspberries, Crème Anglaise		FUDGE PIECES	
CHOCOLATE FONDANT	7	RASPBERRY SAUCE	
Strawberry, Salted Caramel		ROASTED PEANUTS	

We can't thank you enough for visiting and we hope that you are staying safe and well.

Please note: Our temporary menus are single use.

We welcome everyone into our restaurant but please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. - V denotes suitable for vegetarians, VG denotes suitable for vegans, GF denotes suitable for gluten free.