



Afternoon Menu

Served between 12:00 & 17:00 in our Bar & Lounges

PIGGY BITS

Broad Bean & Feta Hummus
4.5

Saddleback Crackling & Apple
Sauce
5.5

Smoked Trout Pate &
Sourdough Croutons **6**

SOMETHING HEARTIER

I.O.W Heritage Tomato Salad, Whipped Goat's Curd & Sourdough Croutes **14**

Simply Cured Spiced Coppa, Garden Pickles **14**

'O' Mile Mushrooms on Toast, Garlic Butter **11.5**

Daily Harvest Salad Cream, Old Winchester **9.5**

WILMHURST BAKERY HUFFKIN ROLLS

Served with Walled Garden Salad

Ham & Colman's Mayo **11**

Cold Smoked Trout & Tartare Sauce **13**

Winterdale Shaw & Chutney **9**

SIDES

Flowerpot of Chips
6.5

Walled Garden Salad
5.5

Tobacco Onions
6.5

Please ask a member of the team for our daily selection of sweet treats

Our kitchen is always full of fresh, seasonal ingredients being prepped and cooked, so we can't guarantee any dish is completely allergen-free. We'll always check in, but please do let us know if there's anything we should be aware of - or if you'd like to see allergen or calorie information for any of our dishes or drinks.

We add a discretionary 12.5% service charge to your bill. If something wasn't quite right, don't pay it - but do tell us so we can make it better next time.

Afternoon Tipple

If you would like to see our full selection of Bar Drinks, please ask your waiter

COCKTAILS

Greenhouse Margarita

Chilli Infused Tapatio Tequila - Lime & Basil Cordial - Atlantic Triple Sec - Lime **£15**

XO Champagne Cocktail

Delamain XO Cognac - Bollinger - Angostura Bitters - Sugar **£25**

WINE

English Sparkling

Hambledon - Classic Cuvee - Hampshire **£14.5** (125ml)

The Pig Cut White

Sangiovese, Vermentino - Tenuta Fertuna - Italy **£12.5** (175ml)

The Pig Cut Rosé

Sangiovese - Tenuta Fertuna - Italy **£12.5** (175ml)

The Pig Cut Red

Sangiovese, Merlot, Cabernet Sauvignon - Tenuta Fertuna - Italy 2021 **£12.5** (175ml)

SOMETHING HOT?

Bridge Irish Coffee

Jameson Stout Caskmate, Demerara, Lost Sheep Espresso, Cream **£10**

BARTENDER'S CHOICE...

Please ask a member of the team for our 'Flavour of the Month'

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