

INN *in the* PARK

While you wait

Sapori green olives - vg	4.95
Rustic bread with selection of flavoured butters	4.95
Padrón peppers with garlic and herbs - vg	5.50
Houmous and toasted pitta - v	4.95

Starters and Sharers

Crispy whitebait served with garlic and chive mayonnaise and lemon	6.95
Fresh squid in a light batter and chilli sea salt served with mixed leaves and a wasabi mayonnaise	8.50
Crunchy spring salad with pickled wild mushrooms - v	6.95
Caprese salad of Heritage tomatoes, mozzarella and rocket with balsamic dressing - v	8.25
Homemade soup of the day with rustic bread - v	6.25
Halloumi chips with sweet chilli and rocket - v	6.50
Antipasti of cured meats with Old Winchester cheese, olives, sun-blushed tomatoes, oil and balsamic vinegar with rustic breads	15.95
Mezze board of rustic breads with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine and marinated olives - v	15.95

Mains

Fish of the day in a Wadworth 6X Gold beer batter served with chips, mushy peas, lemon and tartare sauce	14.50 / 9.50
10oz Dry aged rump steak with mushroom, grilled tomato, house salad and chips <i>Add peppercorn sauce, Stilton sauce or garlic butter for 2.00</i>	21.95
Homemade pie of the day served with seasonal greens, creamy mashed potatoes and gravy	14.50
10oz Gammon streak topped with a free-range egg and pineapple salsa served with chips, slow roasted tomato, mushrooms and watercress	14.50
Smoked haddock on caper mash with poached egg and salsa verde	14.95
Pumpkin tortellini served with a walnut and rosemary burnt butter sauce, Dorset Blue Vinney and rocket - v	13.95 / 8.95
Confit duck and mango with spring onion and cucumber salad with a soy, honey and sesame dressing	12.50
6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw served with chips - <i>Add cheese, bacon or mozzarella for 2.00 each</i>	12.50
Parmesan crusted chicken on a warm salad of potato, spinach, garden peas and garlic butter	14.95
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - vg <i>Add halloumi or prawns for 3.00</i>	12.50 / 8.75
Mushroom and beetroot pattie with lettuce, tomato, red onion and gherkin on a ciabatta bun served with mayo and fries - vg <i>Add avocado or aubergine for 2.00</i>	13.75

Sides

Buttered spring greens - v	4.00	Fries - v	3.75
Tenderstem broccoli with almonds - v	4.50	Rocket, vegan cheese and sun-blushed tomato salad - vg	5.00
Chips - v	3.75		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Fish goujons with lettuce and tartare sauce	7.95
Smoked salmon with cream cheese and cucumber	7.95
Grilled halloumi with spinach, roasted peppers and chilli jam - v	8.50
Brie, bacon and cranberry	7.95
Grilled chicken with avocado, crispy pancetta and herb crème fraîche	8.95
Home-cooked ham and mature Cheddar with tomato and watercress	8.50
Butcher's sausage and grain mustard	7.50

Puddings

All puddings 6.75

Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v

Homemade chocolate fudge brownie with walnuts, chocolate sauce and vanilla ice-cream - v

Tropical pavlova with mango, pineapple, kiwi cream and mango sorbet - v

Summer pudding with clotted cream and basil granita - v

Stem ginger cheesecake and poached rhubarb with crème fraîche - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	9.25
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Hot Drinks

Americano	3.00	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.75	Speciality tea	3.10
Double espresso	3.25	Mocha	3.50

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

JULY19_WWM8326

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

