

DELI LUNCH MENU

Seasonal Soup

SØDT Bakery Bread **£8 GFO**

Applegarth Ploughmans

Two Cheeses of the Day, Sliced Ham, Chutney,
Pickles, Dressed Leaves, Bread **£15 GFO**

Quiche of the Day

Dressed Leaves, Deli Salad *of your choice* **£13**

Risotto Pea, Mint, Feta **£14 GF**

Smashed Avocado Toast, Feta, Tomatoes,
Sunflower Seeds, Sriracha, Poached Egg **£11 GFO**

Fish Cakes Salmon & Sweet Potato,
Dressed Leaves, Chilli Jam *Small* **£8** *Main* **£15**

Stephs Pie Chicken & Ham, Buttery Mash,
Seasonal Greens, Gravy **£16**

SALADS

Daily Changing Seasonal Salads

£4.5 for 1 / £8 for 2 / £10 for 3

Autumn Slaw Beetroot, Red Cabbage, Carrot, Pecans, Apple Cider,
Honey & Ginger Dressing **✓ GF**

Carrots & Beets Maple Glazed **✓ VGF**

Potato Salad Capers, Parsley, Chives, Red Onion, Vinaigrette **✓ VGF**

Applegarth Slaw Carrot, Cabbage, Spring Onion, Mayonnaise **GF**

Celeriac Remoulade **GF**

Add on:

Scotch Egg / Sausage Roll / Pork Pie

Sweet Potato & Chickpea Roll / Honey Roast Ham

GFO - Gluten Free Option. DF - Dairy Free / DFO - Dairy Free
Option Please Speak To Our Staff Before Ordering If You Have Any
Allergies And/Or Intolerances

CHEESEBOARD

Homemade Garden Chutney & Seasonal Fruit
£6 for 1 / £8 for 2 / £10 for 3 / £12 for 4 / £15 for 5

HARD

Old Winchester hard & crystalline with nutty notes, Salisbury
Ashcombe Morbier-inspired, savoury with warm hay & hazelnut
aromas, Gloucestershire

Sparkenhoe Red Leicester nutty, sweet & citric, Leicestershire
Quickes Cheddar extra mature, rich & rounded, Devon

SOFT

Baron Bigod creamy white & raw, brie style, Suffolk
Delice De Borgogne A Decadent triple cream cheese, smooth & velvety,
France

BLUE

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
Cashel Blue Crumbly Blue Cheese with a Buttery Texture, Tipperary
Ireland

GOAT & SHEEP

Spewood smooth sheep cheese with a sweet & nutty flavour, Berkshire
Rachel Goat classic hard goat's cheese, smooth texture, sweet flavour,
Somerset