

Specials & Bar Menu



Lunch Menu 1st May Onwards

*We can cater for most dietary requirement
Please speak to our team about any allergies*

Many Thanks

CBM = Can be Made, VGN = Vegan

GF = Gluten Free

Please place your order at the Bar

Specials

Broccoli and Stilton Soup with Baguette Slice's (CBM GF and VG) **£ 7.85**

Mezze Plate :- Charcuterie, Hummus and Feta Cheese **£ 11.00**
with Salad Garnish, Olives, Chutney and Crostini's (CBM GF)

Mains

Griddled Lamb Steak with Coriander and Mint Salsa **£ 17.95**
With Vegetables and Crispy Potatoes (CBM GF)

Macaroni Cheese Topped with Olives, Roasted Pepper and Sun-Blush **£ 16.65**
Tomato Crumb With Chef's Salad and Garlic Bread

Palmer's Beer Battered Haddock **£ 16.95**
We Can Bake the Haddock if you Prefer
With Garden Peas, Chips, Homemade Tartare Sauce and Lemon Wedge

Roast Beef, Sun-dried Tomatoes, Watercress and **£ 16.95**
and Horseradish Mayo With Chef's Salad, Potato Wedge's and Garlic Mayo Dip (CBM GF)

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Mains

Ploughman's :- Mixed Cheese and Homemade Sausage Roll £ 15.95
With Chef's Salad, Pickles, Chutney and Bread (CBM GF)

Smoked Salmon and Spring Onion Fishcake Topped with Poached £ 16.85
Egg and Cheese and Spinach Sauce With Chef's Salad and Crispy Potatoes

Mediterranean Veggie Stuff Aubergine with Sesame Tahini Dressing £ 16.00
With Chef's Salad and Couscous Salad (CBM GF and VG)

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Desserts - All Desserts £6.80

Red and Black Cherry Crumble

With Custard, Cream or Ice-Cream (we have VG and GF alternatives)

Raspberry and Lemon Meringue Sundae

**Layers of Raspberry Ripple Ice-Cream, Crushed Meringue, Lemon Curd and Raspberries
(CBM GF)**

Warm Chocolate Jaffa Cake

With Custard, Cream or Ice-Cream

Mocha Caramel Sundae

**Layers of Chocolate and Caramel Ice-Cream, Mocha Sponge and Mocha Cream Sauce
(CBM GF)**

Pineapple and Toffee Cheesecake

With Cream or Ice-Cream (CBM GF)

Apple, Blackberry and Cinnamon Sponge

With Custard, Cream or Ice-Cream

Vegan Ice-Cream is also available

3 Scoops of Ice-Cream £6.00

Chocolate, Raspberry Ripple, Vanilla With Chocolate and Hazelnut Wafers

Cheese and Biscuits for One £8.50

(CBM GF and VG)

Cheese Board to Share £19.50

Selection of Cheeses, Chutney, Pickles, Breads and Biscuits (CBM GF and VG)

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Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

Thank you.



Food
Standards
Agency
food.gov.uk

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www.southdownspantry.co.uk



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'homemade' as possible*