



Welcome to the Abbot's Table

Lunch served 12.00-14.30

Homemade Soup , bread and butter (V/GF)	8
'Sausage Shed' Sausage and Mash , garden greens with onion gravy	16
Forde Abbey Beef and Venison Ragù , Rigatoni and old Winchester pangrattato (c)	14
Smoked Haddock Mornay , spinach, cheddar and dressed leaves (GF)	15



Salads and Light Lunches

Garden beetroot and Walnut Salad , Whipped cream cheese and balsamic dressing (GF/VG/C)	12
Chicken and Bacon Terrine , toasted sourdough, rhubarb and foraged wild garlic ketchup (GF)	10
Homemade Sausage Roll , foraged wild garlic mayo and dressed leaves	8

Please note your table number and order at the counter ~ many thanks.

Sandwiches

(Served on malted bloomer with dressed leaves)

Smoked Salmon and Cream Cheese, (GF/C)	10
Egg Mayonnaise with cress (GF/C/V)	8.5
Roasted Pepper, with vegan feta, (V/VG/C/GF)	8.5
Bacon Lettuce and Tomato (GF/C)	9



Pizzas

Homemade Italian Sausage, mozzarella and tomato sauce	14
Margherita - mozzarella, basil and tomato sauce (V)	12
Roasted Pepper and Balsamic, mozzarella, and tomato sauce (V)	13



Savoury Tea – Cheese Scone, cheddar wedge, Homemade Chutney **8**

Cream Tea – Scone, clotted cream and Forde Abbey Strawberry jam **8**

(Both the above include a hot/soft drink of your choice)

Crisps **1.7**

Please see the counter for our freshly baked cake selection

DIETARY REQUIREMENTS

We cater for most dietary requirements including gluten free, dairy free, lactose free, vegetarian and vegan. If you have a food allergy, please speak to us. Some dishes can be altered to suit your requirements

.V= Vegetarian VG=Vegan GF= Gluten Free option available C=child portion available