



Welcome to the Abbot's Table

Lunch served 12.00-14.30

Homemade Soup , bread and butter (V/GF)	8
Fried Chicken Bap , kimchi and fennel salad with a Korean BBQ sauce (GFO)	14
Red Pesto and Wild Garlic Gnocchi , and old Winchester pangrattato (C/GF)	14
Smoked Haddock and Leek Quiche , homemade coleslaw and dressed leaves	16



Salads and Light Lunches (12.00 -2.30)

Heritage Tomato and Garden Basil Salad , Whipped cream cheese and balsamic dressing (GF/VG/C)	12
Forde Abbey Ploughman's Ham hock terrine, local cheddar, pickled onions, crusty bread and homemade chutney (GF)	10
Hoggs Pudding Scotch Egg , Apple and garden rhubarb ketchup and dressed leaves	8

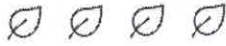
Please note your table number and order at the counter

~ many thanks.

Sandwiches (12.00—2.30)

(Served on malted bloomer with dressed leaves)

Smoked Salmon and Cream Cheese , (GF/C)	10
Egg Mayonnaise with cress (GF/C/V)	8.5
Smashed Avocado, vegan feta, and Hot "Honey" (V/VG/C/GF)	8.5
Chicken and Bacon (GF/C)	9



Pizzas (12.00 -2.30)

Homemade Nduja and Hot Honey , mozzarella and tomato sauce	14
Margherita - mozzarella, basil and tomato sauce (V)	12
Red Pesto and Olive , mozzarella and tomato sauce (V)	13

Served All Day

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

Please do help yourself to the wifi network: Welcome to Forde Abbey

Password: snowdrop