

# T A V E R N

## LUNCH MENU

BUY 2 COURSES AND RECEIVE A 125ML GLASS OF HOUSE RED OR WHITE WINE | MONDAY 9TH - THURSDAY 12TH JUNE & MONDAY 16TH - THURSDAY 19TH JUNE

### MAINS

Sugar Pit Bacon Chop **28**  
*Glazed pineapple, duck egg & chips*  
(E, G, SD)

Butter Chicken Curry **23**  
*Scented pilaf, naan bread, poppadum & chutneys*  
(Ce, G, M, Mu, SD)

Sloppy Giuseppe Burger **20**  
*Sticky BBQ-braised beef, Monterey Jack cheese,  
aioli, baby gem, tomato & chips*  
(G, M, Mu, SD)

Fish & Chips **23**  
*Mushy peas, Hampshire watercress, tartare sauce, lemon*  
(E, F, G, M, Mu, SD)

8 oz Lamb Steak **16**  
*Served on the bone, local asparagus, mint butter*  
(Ce, M, SD)

Baked Aubergine [*v*] [*+pb*] **19**  
*Grains, tomato sauce, harissa, lime yoghurt*  
(G, N)

### DESSERTS

Raspberry Pebble & Mojito Sorbet (pb) **12**  
(S)

Sticky Toffee Pudding **12**  
*Vanilla ice cream*  
(E, G, M, SD)

Local Cheeses **18**  
(Ce, G, M, Mu, N, SD)

CELEBRATING BROADWAY ARTS FESTIVAL 2025

[*pb*] Plant-based | [*v*] Vegetarian | [*v+pb*] Plant-based on request | (*gf*) Gluten-free

ALLERGEN KEY - (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (P) PEANUTS, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOELLUSCS, (Mu) MUSTARD, (N) NUTS/(S) SOYA, (SD) SULPHUR DIOXIDE, (Sc) SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.  
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.



# GRILL

## WEEKEND LUNCH MENU

FRIDAY 6TH JUNE AND SATURDAY 7TH JUNE ONLY

### STARTERS

Hot Smoked Trout Rillettes

*Dill, lime, pickles, trout roe, toasted rye bread*

(E, F, G, M, Mu, SD)

Ham Hock & Parsley

*Bramley apple compote, pickles, wholegrain mustard*

(Ce, Mu, SD)

Local Asparagus *[PB]*

*Evesham asparagus, confit Pink Fir potato, broad beans, Bagna Cauda, chardonnay vinaigrette*

(Ce, Mu, SD)

### MAINS

Rare Breed Pork Chop

*Cider Bramley apple compote, crisp sage, all-butter mash, roasting juices*

(Ce, G, M, S, SD)

Faroe Island Salmon

*Crisp brandande, dill, roe, pickled cucumber*

(E, F, G, M, Mu, SD)

Creste Di Gallo Pasta Puttanesca *[V]*

*Capers, chilli, basil, San Marzano*

(Ce, E, G, SD)

### DESSERTS

Tiramisu 'Choux'

*Mascarpone, Kahlúa, coffee*

(E, G, M, N)

Strawberries & Clotted Cream (M)

Banoffee Knickerbocker Glory

*Almonds, salted pretzels, marshmallows,  
salted caramel ice cream*

(E, G, M, N)

### 2 COURSES

£49 PER PERSON

### 3 COURSES

£59 PER PERSON

*Price includes coffee to finish*

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