



THE KING ALFRED

## To Start

Soup of the day, crusty bread (V, GF\*) £8

Wild mushroom & Tunworth cheese tart £8.50

Pork & bacon "naked" scotch egg (no breadcrumbs!), tangy tomato chutney (GF) £8.50

Lightly spiced king prawns, mango, cucumber & red pepper salad £9.50

## Sharing

Mixed board: Charcuterie - calamari, mixed olives, Moroccan spiced falafel, smoked mackerel paté, sticky tofu skewers, hummus, mixed leaves, crusty bread £29.50

Honey, garlic & thyme baked camembert, onion marmalade, toasted baguette (V, GF\*) £16.50

## Burgers

Bretzel bun with baby gem, beef tomato, gherkin, chilli jam, fries & coleslaw.

OWTON'S BEEF – chuck & short rib beef burger (DF, GF\*) £17

CHICKEN – Lightly spiced panko breaded chicken strips £17.50

VEGAN – mushrooms, lentils, roasted seeds & spices (VE, DF) £16.50

Add cheese £2, add bacon £2, add Jalapeno £1.50

## Mains

Beer battered hake fillet, chunky chips, minted pea purée, lemon wedge, tartare £12/£19.50

Chicken Caesar salad, anchovies, parmesan & croutons £8.50/£16

Pie (s) of the day: locally made pie, mash & greens. Ask for today's choices £18.50

Home cooked smoked gammon, two free range eggs, chunky chips (GF,DF) £16

Crispy braised lamb shoulder, mint dressed warm potatoes, green beans & slow roasted tomatoes £24.50

Pan fried whole bream, crab butter, sautéed potatoes, watercress & radish salad £26

Roasted vegetable & lentil curry, rice, mango chutney, poppadom (VG,GF) £17

## Sides

Chunky chips £5 – Fries £4 – Dressed leaves £4 - Green beans £4.50

Truffle & parmesan fries £5.50

Gluten Free (GF), \*Can be Gluten free (\*GF) Vegan (VG), Vegetarian (V), Dairy free (DF)

A 10% discretionary service charge will be added to your bill

Please let us know of any dietary requirements



## Puddings

Apple & rhubarb oat crumble tart, warm custard £8

Treacle tart, clotted cream ice cream, berry coulis (\*VG on request) £8.50

Sticky toffee pudding, salted caramel ice cream £8

Warm chocolate brownie, vanilla ice cream, chocolate sauce (GF) £8

Affogato - double espresso with a scoop of vanilla ice cream £5

Dessert wine - Luis Felipe Edwards Late Harvest Viognier/Sauvignon Blanc  
(notes of apricots and honey, 11.5% ABV) £7.50

Selection of Purbeck ice creams & sorbets  
Vanilla, Chocolate, Strawberry, Lemon & Blueberry Ripple,  
Salted Caramel, Cinnamon & Raisin, Marmalade

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Cherry, red grape & hibiscus, Pineapple, Blood Orange,  
Strawberry, Raspberry sorbet (DF)  
£3 per scoop

Local Hampshire cheese board £12

Tunworth, Isle of Wight blue, Lyburn garlic & nettle with crackers & chutneys

Pairs beautifully with Pomme blushe apple aperitif from Dorset (12% ABV) £6

### Hot drinks

MOZZO coffee

Flat white/Latte/Cappuccino £3.85

Americano £3.25

Double Espresso £3

English breakfast tea £2.30

Selection of herbal teas £2.30

# Baguettes

**\*\* Available Monday-Thursday 12-2.30pm  
Friday & Saturday 12-3pm**

Roast beef, local watercress, horseradish baguette £12

Owton's Porchetta & apple sauce baguette £12

French brie & cranberry baguette £12

Tuna, sweetcorn & baby gem baguette £12

**All baguettes served on sourdough baguettes  
(gluten free bread available)  
with a handful of fries & salad leaves**

## Children's menu

Southern fried chicken strips & fries £ 9.00

Pasta, meatballs, tomato sauce & grated cheese £9.00

Pasta, tomato sauce & grated cheese £6.50

Beer battered fish & fries £10

Cheeseburger & fries £9.00

**All served with peas!**

### Children's Puddings

Purbeck Dig-A-Saurus - vanilla ice cream with milk chocolate dinosaurs £3

Purbeck Skull-Diggery - chocolate ice cream with white chocolate bones £3

Brownie & ice cream £4.00

Sticky toffee pudding & ice cream £4.00