



- HOMEMADE SANDWICHES -

Steak, caramelised fried onions 9.50	<i>All freshly made on ciabatta bread Add fries, triple cooked chips or a mug of soup 2.00</i>	Chicken & bacon club 8.50
Goats cheese & red onion marmalade 6.50		Ale battered fish finger, tartare sauce 7.50

- BRUNCH & LIGHT BITES -

Heritage tomato & avocado salsa bruschetta 6.00	Smoked haddock croquettes, wild mushroom & spinach fricassee, pea puree 8.50	Bubble & squeak, crispy bacon, fried ducks egg 6.50
Soup of the day, chunky bread 5.00		Poached duck egg, English asparagus, prosciutto ham, hollandaise sauce 7.50
Quinoa superfood salad bowl – avocado, broccoli, cucumber, peas, fresh mint, onion, courgette (VE) 10.00 <i>Add Cajun chicken for 4.00</i>	Smashed avocado & smoked Salmon, poached eggs on sourdough toast 8.50	Eggs Benedict – honey roast ham, poached eggs, hollandaise sauce on a fresh English muffin 8.50

- PUB CLASSICS –

The Bunk Inn burger – beef, Cajun chicken or halloumi with skinny fries, homemade slaw 13.95 <i>Add bacon / smoked cheese / fried egg for 1.00</i>	‘Good Old Boy’ battered haddock, hand-cut chips, pea puree, tartare sauce, lemon wedge 13.95 (GF Available)	Homemade pie, seasonal vegetables, creamy mash 14.50
Homemade vegan curry, served with rice and naan bread (VE) 11.00 <i>Add Cajun chicken for 4.00 Halloumi 3.00</i>	Local sausages, mashed potato, red onion gravy, seasonal vegetables 13.50	8oz Hampshire 21 day aged sirloin steak, hand-cut chips, roasted tomato, flat baked mushroom, salad 21.00

- SIDES -

Handmade Onion Rings 4.00	Triple cooked hand-cut chips 3.50	Skinny-cut fries 3.50
Mixed salad bowl 3.50		Steamed seasonal vegetables 3.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

🇬🇧 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 10%

