



- HOMEMADE SANDWICHES -

Steak, caramelised fried onions 9.50	<i>All freshly made on ciabatta bread</i> <i>Add fries, triple cooked chips or a mug of</i> <i>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	Chorizo 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
Oven baked cod, cauliflower puree, Romanesco, leeks, beetroot, kale 17.00	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%

