

Lunch Menu

To begin

- Nocellara del Belice olives with smoked almonds £4
- Hummus with pitta bread and parsley £4
- Scotch egg with chorizo jam £4
- Mozzarella arancini with tomato sauce & basil £4

Starter

- Soup of the day £6
- Cornish mackerel, horseradish crème fraiche and cucumber £7
- Fishcake with poached egg, spinach and hollandaise sauce £7
- Chicken Liver parfait with toast and red onion chutney £7
- Salt baked Beetroot, ewe's curd and spiced walnuts £7
- Sharing Board with parfait, scotch egg, cured meat, arancini, hummus, smoked salmon, anchovies, pickles and toast £21



Mains

- Chicken, Buffalo mozzarella, semi-dried tomato, ciabatta and french fries £12
- Beef burger with pulled pork, smoked bacon, cheddar cheese, relish and skinny chips £16
- Punter battered haddock with hand cut chips, tartare sauce and peas £14
- Chicken Kiev with truffle polenta cake and slaw £16
- Wild boar and apple sausage, mash, puy lentils and savoy cabbage £16
- Wild mushroom Orzo 'Risotto', Old Winchester cheese and pea shoots £14
- Spicy pork, chorizo, haricot bean stew with sourdough bread £16
- Braised rabbit with mustard root vegetables and tarragon £16



Side Orders

- Skinny chips, hand-cut chips £3.50 / Mixed leaves £3.50
- Broccoli £3.50 / Crushed swede with black pepper £3.50
- French beans with sesame seeds £3.50



Puddings

- Raspberry and white chocolate cheesecake with raspberry sorbet £7
- Sticky Toffee pudding, with vanilla ice cream and caramel sauce £7
- Peanut Butter Dacquoise, chocolate mousse with malt ice cream £7
- Homemade sorbets and ice creams £2 per scoop

We prepare all our food in kitchens where there are products containing gluten & nuts, as well as other allergens, therefore we cannot give any assurances that any food item is completely free from allergen traces. Full allergen information is available on request.

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