

## While You Wait

**Pitted Mixed Olives** <sup>VE</sup> 5

**Freshly Baked Rosemary Focaccia** <sup>V</sup> 5  
With olive oil and balsamic vinaigrette

### Sharing Boards

*Great for two people sharing*

**Thali Board** <sup>V</sup> 18.5

Onion pakoras, potato pakoras, samosas, red lentil dahl, baby naan, spicy tandoori cauliflower, raita

**Meat Board** 21

Teriyaki belly bites, chicken meatballs, babaganoush, corn ribs, flatbreads

### Light Lunch

Served between 12pm - 4 pm

Available to takeaway

*All served with a side of mixed-leaf salad*

*Add: Fries or Sweet Potato Fries for £2*

**Cardini Classic Wrap** 9.75

Chargrilled chicken, parmesan mayo, lettuce, crispy onions in a wholegrain wrap

**Three-Cheese Focaccia Toastie** <sup>V</sup> 8.5

Mature cheddar, Swiss, Red Leicester and a house pickle

**Lean Mean Machine** 8.75

Sliced turkey, beef tomato, butterhead lettuce, mayo on a malted bloomer

**Plant Protein Wrap** <sup>VE</sup> 8

Hummus, crispy chickpeas, beetroot falafel, roasted red peppers, tomato salsa in a wholegrain wrap.

**Smashed Avocado Waffle** 6

An Old Winchester cheesy choux pastry waffle topped with smashed avocado and honey truffle

**Add:**

Moroccan Spiced Chicken 4

Chargrilled Chicken Breast 5

## Small Plates

**Soup of the Day** <sup>VE</sup> 6.5

Served with focaccia croute

**Tenderstem Broccoli** <sup>V</sup> 8.5

Chargrilled tenderstem broccoli with umami black garlic ketchup and toasted flaked almonds

**Babaganoush** <sup>VE</sup> 6.5

Roasted and whipped aubergine with tahini, served with crispy curry leaves, pomegranate and caraway crackers

**Corn Ribs** <sup>VE</sup> 6.5

Corn on the cob ribs seasoned with a house spice mix, with a lime and chilli dressing

**La Latteria Burrata** <sup>V</sup> 11

La Latteria burrata topped with cubes of compressed watermelon and mint dressing

**Add:** Rosemary Focaccia 2

**Teriyaki Pork Belly Bites** 8.75

Slow-cooked Dingley Dell pork belly, marinated in Teriyaki, flash-fried, and topped with sesame seeds

## Salads

**Cobb Salad** 15

Tomato, Dingley Dell crispy bacon, chargrilled chicken breast, avocado, blue cheese, red onion, egg and chives

**Quinoa Salad** <sup>VE</sup> 15

Roasted vegetables, quinoa, sweet potato falafel, Green Goddess dressing, and rocket

**Add:** Chargrilled Chicken Breast 5

**Beetroot Salad** <sup>VE</sup> 14

Roasted golden and ruby beetroots, crisp endive, tossed with salsa verde, whipped vegan cheese and toasted seeds

**Add:** Chargrilled Chicken Breast 5

<sup>V</sup> *Cotes De Provence Rose Domaine, France*

## Flatbreads

**Margherita, Tomato Sauce, Cheese and Basil** 9

**Spinach and Artichoke, White Bean & Tahini** 11

**Nduja, Roasted Peppers, Jalapeños,** 12

**Yoghurt Dressing**

**Goats Cheese, Cherry Tomato, Rocket** 12

## Lensbury Classics

**Wild Mushrooms Ragu Spaghetti** <sup>VE</sup> 17.5

Mixed wild mushrooms and rich tomato ragu, lightly tossed with egg-free spaghetti and topped with vegan Parmesan-style cheese

**Add:** Chargrilled Chicken Breast 5

**Chicken Makhani** 19

Free-range chicken marinated in Indian spices, cooked in a spiced Makhani sauce, served with fragrant basmati rice, mini naan bread, and mango chutney

**Cumberland Sausage and Mash** 17.5

Three Dingley Dell Cumberland sausages, creamy mashed potatoes with chives and spring onions, served with a rich onion gravy

**Cider Battered Cod and Chips** 19.5

Cider battered MSC-certified cod, chunky chips, minted petit pois, homemade tartare sauce and a lemon wedge

**Pan Roasted Hake** 21.5

Pan-roasted Brixham-landed hake, served with a classic cassoulet made with basil, coriander, and mint, topped with a chorizo crumb

<sup>V</sup> *Valdivieso Sauvignon Blanc, Chile*

**Venison casserole** 21

Diced venison haunch cooked in a luxurious red wine sauce, served alongside creamy mashed potatoes, roasted parsnips and carrots

<sup>V</sup> *Alto Bajo Merlot, Chile*

**Dingley Dell Pork Belly** 21

Slow-cooked Dingley Dell pork belly cooked in apple juice, served with a chorizo potato rösti, apple and ginger purée, green beans

**Vegetable Tagine** <sup>VE</sup> 17

Sweet potato and aubergine cooked in rich tomato sauce, served with pomegranate dressing and tabbouleh

## Grillhouse

**Lensbury Beef Burger** 19.5

An 8oz British minced beef patty served in a brioche bun with crisp baby gem lettuce, red onion, sliced tomatoes and our house-made burger sauce, served with fries

**Moroccan Chargrilled Chicken Burger** 17.5

Ras El Hanout-marinated chicken breast served in a brioche bun with crisp baby gem lettuce, red onion, sliced tomatoes, and a spiced burger sauce, served with fries

**Celeriac and Beetroot Burger** <sup>VE</sup> 16

Salt-baked celeriac served with BBQ beetroot, in a vegan brioche bun with crisp baby gem lettuce, red onion, and tomato, served with fries

**Burger Additions** 1.5 each

Crispy Bacon | Smoked Cheddar

Jalapeños | Smashed Avocado

Chorizo Rosti | Onion Rings

**Rib-eye Steak** 29.5

Dry-aged Aberdeen Angus rib-eye steak, served with fresh peppery watercress, pickled shallots, and chimichurri sauce

**Add:** Fries 2

<sup>V</sup> *Tilia Malbec, Argentina*

**Lamb Shawarma** 15.5

Slow-cooked lamb shoulder, served on top of grilled flatbread, with shredded baby gem lettuce, tomato salsa and a sweet tzatziki dressing

**Spiced Pumpkin Shawarma** <sup>VE</sup> 14.5

Spiced and roasted pumpkin and cauliflower served on our grilled flatbread with shredded baby gem lettuce and vegan mint yogurt

## Sides

**Fries | Sweet Potato Fries | Chunky Chips | Champ Potato**  
**Onion Rings | Green Salad | Tenderstem Broccoli | 5.5 each**

<sup>V</sup> Vegetarian | <sup>VE</sup> Vegan | Please always inform your server of any allergies or intolerances before placing your order. Whilst we have procedures in place to address the risk of cross-contamination of allergens, we cannot guarantee the total absence of allergens in our food and drink. | A discretionary service charge of 12.5% will be added to your bill. This can be removed upon request.