



PAVILION TEAROOM

LUNCH MENU

Specials 12-3

FRESH CRAB SANDWICH *available 12-4* 15.95

Hand picked Dorset crab served on Westbourne granary, plain crisps and a dressed salad.

See crab boards for availability

PLOUGHMAN'S 16.95

Dorset Coastal Cheddar and Gammon ham, crusty white Westbourne bloomer, homemade apple and date chutney, coleslaw, pickles, grapes and a dressed salad

HOMEMADE QUICHES 15.95

Freshly baked every morning and served with new potatoes in a fresh herb mayonnaise, carrot and sultana salad, cucumber, pineapple and fresh dill on a bed of dressed salad

Please see small blackboards for today's choices

HOMEMADE PÂTÉ 11.95

Smoked mackerel pâté served with our own horseradish and beetroot relish, Westbourne toasted bloomer and dressed salad

HOMEMADE SOUP OF THE DAY 9.95

Our delicious soup made daily served with thick Westbourne granary or crusty white bloomer bread **V**

Please see small blackboards for today's choices

OVEN BAKED POTATOES

Ready at midday and served with dressed salad and butter

Tuna mayonnaise 10.95

Cheddar cheese and homemade coleslaw **V** 10.95

Prawn mayonnaise and fresh dill 11.95

Coronation chicken with apricots and toasted almonds **N** 11.95

SALADS

Served with new potatoes in a fresh herb mayonnaise, carrot, sultana and poppyseed salad, cucumber, pineapple and fresh dill on a bed of dressed salad

Grilled goats cheese, roasted red pepper and pine nuts **V/N** 16.95

Coronation chicken with apricots and toasted almonds **N** 16.95

Smoked salmon and prawns in a fresh dill mayonnaise 16.95

Chicken breast and hot crispy bacon 16.95

TOASTIES

12-3.30

Served on Westbourne granary with carrot, sultana and poppyseed salad and a dressed salad

Ham and Cheddar cheese 10.75

Ham, Cheddar cheese and pineapple 10.95

Add a little cup of today's soup V 3.50

TOASTED PANINI

12-3.30

Served with carrot, sultana and poppyseed salad and a dressed salad

Brie, tomato and fresh basil **V** 10.95

Tuna mayonnaise and mozzarella 10.95

Ham and Cheddar Cheese 10.95

Chicken breast, smoked bacon, mozzarella and mayonnaise 11.25

Goats cheese and red onion marmalade **V** 11.25

Halloumi and herb roasted vegetables **V** 11.25

Smoked bacon, brie and cranberry 11.25

Add a little cup of today's soup V 3.50

or a pot of homemade coleslaw 2.75

SANDWICHES

12-4

Served with plain crisps and a dressed salad on Westbourne granary bread

Fresh hand picked Dorset crab 15.95

Tuna mayonnaise and cucumber 10.25

Hallgate egg mayonnaise and cress **V** 10.25

Hummus, roasted red peppers and lettuce **V** 10.75

Cheddar with homemade apple and date chutney **V** 10.75

Gammon ham and English mustard 10.95

Chicken, smoked bacon, lettuce and mayonnaise 11.95

Coronation chicken and lettuce 11.95

Smoked salmon and cream cheese 11.95

Prawn mayonnaise and fresh dill 11.95

Add a little cup of today's soup V 3.50

PLEASE INFORM YOUR WAITER ABOUT ALLERGIES AND INTOLERANCES

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

V – Vegetarian

N – Contains nuts

UNION COFFEE

Mug of filter coffee with a jug of hot milk	3.75
Americano	3.75
Flat White	3.95
Latte	3.95
Cappuccino	3.95
Double Espresso	3.75
Mocha	4.10
Iced latte	4.10
Extra shot	0.70
Oat/soya milk/syrups	0.70

HOT CHOCOLATE

Cream and marshmallows	0.60
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TEA

Pot of tea	3.50
Earl Grey	3.60
Green Mai Feng	3.60
Peppermint leaves	3.60
Rooibos and Honeybush	3.60
Lemon and ginger	3.60
Red fruits	3.60
Decaffeinated Tea	3.60
Chai latte	4.20

COLD DRINKS

Freshly squeezed oranges	4.95
Ginger and Hibiscus Kombucha	4.75
Elderflower pressé	4.00
Raspberry lemonade	4.00
Apple juice	4.00
Ginger beer	4.00
Sparkling Victorian Lemonade	4.00
Coca Cola	3.85
Diet Coke	3.75
South Downs sparkling or still water	2.95

WINE AND BEER

Baby bottle of rosé or white Prosecco 11%	9.95
Rosé or white Prosecco 11%	36.00
Cotes de Provence Rosé 12.5%	8.95/39.00
Sauvignon Blanc 12.5%	8.95/39.00
Pinot Noir 12.5%	8.95/39.00
Birra Moretti 4.6%	6.95
Camden Pale Ale 4%	6.95
Shandy Shack IPA 2.8%	5.95

PIMM'S AND LEMONADE

Served traditionally with fresh mint, cucumber, orange slices and lots of ice. 5.4%	7.25
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DESSERTS

Warm chocolate brownie served with ice cream	8.95
Baked vanilla cheesecake served with double cream and fresh strawberries	8.95
Apple and almond torte served with ice cream N	8.95

CAKES

Made here at The Pavilion or by our local supplier

Fruit scone with butter	3.95
Cheese scone with butter	3.95
Toasted teacake with butter	4.50
All butter shortbread	3.95
Chocolate rice crispy	3.95
Fruity flapjack	3.95
Chocolate tiffin	4.25
Lemon drizzle cake	4.50
Carrot cake N	4.70
Lemon, ginger and almond slice N	4.70
Coffee sponge	4.80
Jam and buttercream sponge	4.80
Lemon buttercream sponge	4.80
Chocolate sponge	4.80
Orange almond and polenta cake N	4.95
Fig and peach cake N	4.95
Fruity bread pudding	4.95
Clotted cream	2.25
Strawberry or raspberry jam	1.80

PAVILION CREAM TEA

10.25

Homemade fruit scone, strawberry jam, clotted cream and a pot of tea of your choice

JUDES ICE CREAM TUB

3.75

Vanilla
Strawberry
Chocolate
Salted Caramel
Mango Sorbet