



PAVILION TEAROOM

LUNCH MENU

Specials 12-3

FRESH CRAB SANDWICH *available 12-4* 16.95

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

See crab board for availability

CRAYFISH AND SMOKED SALMON SALAD 17.95

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

PLOUGHMAN'S 17.95

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

HOMEMADE QUICHES 16.95

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

HOMEMADE PÂTÉ 11.95

Smoked mackerel pâté served with our own horseradish and beetroot relish, Westbourne granary toast 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**

OVEN BAKED POTATOES

Ready at midday and served with dressed salad and butter

Tuna mayonnaise 11.95

Cheddar cheese and homemade coleslaw **V** 11.95

Prawn mayonnaise and fresh dill 12.95

Coronation chicken with apricots and toasted almonds **N** 12.95

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** 17.95

Coronation chicken with apricots and toasted almonds **N** 17.95

Smoked salmon and prawns in a fresh dill mayonnaise 17.95

Chicken breast and hot crispy bacon 17.95

SOUP AND SALAD 13.95

A bowl of our delicious homemade soup served with new potatoes in a fresh herb mayonnaise, carrot and sultana salad, cucumber, pineapple and fresh dill on a bed of dressed salad

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

Goats Cheese and Red Onion Marmalade 10.95

Smoked bacon, brie and cranberry 10.95

TOASTED PANINI 12-3.30

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

Mozzarella, 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 11.95

Goats cheese and red onion marmalade **V** 11.95

Halloumi and herb roasted vegetables **V** 11.95

Smoked bacon, brie and cranberry 11.95

SANDWICHES 12-4

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

Tuna mayonnaise and cucumber 10.75

Hallgate egg mayonnaise and cress **V** 10.75

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 to your sandwich, toastie or panini 3.95

Homemade coleslaw 2.95

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

Americano	3.90
Flat White	4.00
Latte	4.00
Cappuccino	4.00
Double Espresso	3.90
Mocha	4.30
Iced Latte	4.30
Oat/soya/syrups/extra shot	0.70

HOT CHOCOLATE

Cream, marshmallows and a flake	0.60
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CHAI LATTE

4.60

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
Decaffeinated Tea	3.60

COLD DRINKS

Freshly squeezed juice of four oranges	4.95
Kombucha Ginger and Hibiscus	4.75
Elderflower pressé	4.00
Raspberry lemonade	4.00
Chegworth Apple juice	4.00
Ginger beer	4.00
Gusto Sicilian Lemon and Yuzu	4.00
Coca Cola / Diet Coke	4.00
South Downs sparkling / still water	3.25

WINE AND BEER

Baby bottle of rosé or white Prosecco 11%	9.95
Rosé or white Prosecco 11% 200ml	38.00
Rosé Côtes de Provence 12.5% 175ml <i>Light - Elegant - Stone Fruit and Citrus</i>	9.75/42.00
White Picpoul de Pinet 12.5% 175ml <i>Bright - Fresh - Zesty</i>	9.75/41.00
Red Pinot Noir, 12.5% 175ml <i>Soft - Medium Bodied - Fruity</i>	9.75/40.00
TINWOOD ENGLISH SPARKLING WINE	42.00
Hawkstone Lager 4.8%	6.95
Silly Moo Cider 4.2%	6.95
Days alcohol free Lager 0.0%	5.95
PIMM'S	
Fresh mint, cucumber, oranges and lots of ice. 5.4%	7.95

DESSERTS

Served with double cream or ice cream

Homemade lemon meringue pie	7.95
Homemade warm chocolate brownie	7.95

JUDES ICE CREAM TUB

3.95

Vanilla, Chocolate, Strawberries and cream, Salted Caramel or Mango Sorbet

CAKES

Homemade at The Pavilion or by our local supplier

Fruit scone with butter	3.95
Cheese scone with butter	3.95
All butter shortbread	4.00
Chocolate rice crispy	4.00
Fruity flapjack	4.00
Chocolate tiffin	4.25
Lemon drizzle cake	4.75
Carrot cake N	4.95
Lemon, ginger and almond slice N	4.95
Coffee sponge	4.95
Jam and buttercream sponge	4.95
Chocolate cake N	4.95
Orange almond and polenta cake N	4.95
Fig and peach cake N	4.95
Fruity bread pudding	4.95
Toasted teacake with butter	4.95
 Cornish Clotted cream	2.95
Strawberry or raspberry jam	2.00

PAVILION CLOTTED CREAM TEA 10.25

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

TRADITIONAL AFTERNOON TEA 19.95pp

A selection of dainty finger sandwiches, freshly baked scones Cornish clotted cream, preserve and a delicious selection of dainty cakes served on a 3 tier cakestand

Served daily from 3pm
Bookings essential
£5 deposit per person