

# LUNCH

Two courses for £15, three courses for £18.50

## STARTERS

Soup of the day, with croutons (VE, GFO)

Ham hock & caper terrine, parsley mayonnaise, sourdough crostini (GFO)

Spicy chicken wings, garlic mayonnaise

Tomato, sourdough croutons, olives, capers, olive oil (VE, GFO)

## MAINS

Sausage, mashed potato, sautéed cabbage, red wine jus

Buttermilk fried chicken, mixed leaf salad, coleslaw, skinny fries

Broad bean, pea, & basil risotto, parmesan cheese, pea shoots (VE, GF)

Sweet potato, chickpea, & spinach curry, fragrant jasmine rice (VE,GF)

## AFTERS

Selection of ice cream or sorbet (V, VEO, GF)

Chocolate brownie, chocolate sauce, vanilla ice cream (V, VEO, GF)

Fruit salad, raspberry sorbet (VE, GF)

Cheesecake of the day, berry gel

Printed  
on 100%  
recycled  
paper.

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please note a discretionary optional 10% service charge will be added to your final bill.





BARTLEY

LODGE



| NEW FOREST COLLECTION |