

SOULSHINE

Join us for Dinner – Monday to Saturday from 6-11pm
Book online or in person

Lunch menu

Starts at 12pm – Last orders 2.30pm

Cornichons £3.75 vg Pelotin olives £3.75 vg Dill pickled turnips £3.75 vg
Roasted fava beans with lime & chilli £3.75 vg

Sourdough & butter or with olive oil & Pedro Ximenez balsamic vinegar £4.5 v/vg

Grilled sourdough with tapenade £4 (1pc) vg

Baron Bigod (raw milk farmhouse brie) salted walnuts & Devon honey £8.5

Dorset venison, pork & sloe salami with cornichons £9

Smoked mackerel pâté, rhubarb pickle & toast £10.5

Marinated anchovies with Honest Toil olive oil £8

Split pea hummus, caramelised onion, turkish chilli & za'atar £7.5 vg

Tortilla with leeks, capers, crispy kale, wild garlic mayo £6.75 & organic salad £9.75v

Organic salad leaves, Pedro Ximenez balsamic & toasted English seeds £6 vg

Purple sprouted broccoli, peanut rāyu, squash & apple puree £9.5 vg

Spelt pasta, wild garlic pesto, greens & Old Winchester cheese £12 v/vg

Slow cooked beef, tamari & ginger, pearl barley with greens £15

Roast fennel, beans, confit garlic, fried crumbs, herbs & goat's cheese £10 v/vg

Soulshine Seasonal Soups £7.95 v/vg

Soup with bread £8.95 with bread and Westcombe cheddar £9.95

Sandwiches made on our tin loaf, slowly proved overnight, and baked every day

Bellair Haye Bacon £8.5 add an egg £1.5

Local halloumi, salad greens & lemon £9 v

Roast carrots, coriander chutney, hummus & salad greens £7.5 vg

Toasties on Wobbly Cottage sourdough

Vintage cheddar & Oglesfield (raclette style cheese made in Somerset) £8.75 v

with Soulshine Kimchi £9.75 v

Kids - just cheddar £7 v

GF available on all bread/toast orders Please inform us of your dietary requirements