



THE CLOSE HOTEL

LUNCH MENU

STARTERS

- English pea soup, rosemary focaccia (vg)
- Ham hock terrine, Bramley apple & fig chutney, toasted sourdough
- Laverstoke park Mozzarella, English peas, pistachio, lemon (v)
- Grilled sardines, Isle of Wight tomatoes, grilled artichoke, watercress
- Marinated tiger prawns, grilled sourdough
- Smashed avocado on toasted sourdough, summer tomatoes, poached egg (v)

MAINS

- Cornish crab roll, avocado & apple, skin on fries
- English garden salad (v) – add on cornfed chicken
- Beer battered fish and chips, mushy peas, tartare sauce, lemon
- Cornfed chicken schnitzel, apple, fennel & watercress slaw
- Rope caught Cornish mussels marinière with sea herbs to share, skin on fries, mixed herbs & leaves *(can also be served as a sharer for two)*
- Courgette bread & butter pudding, summer tomatoes, artichoke, basil (vg)
- Chalcroft Farm beef burger, Applewood cheddar, fries

SIDES

- Skin on fries (v)
- British green salad (vg)
- Apple, fennel & watercress slaw (vg)

DESSERTS

- English strawberries, clotted cream ice cream, elderflower
- Set Valrhona chocolate, honeycomb, raspberry sorbet (v)
- Poached berries, verbena gel, hazelnut crumb (vg)
- Sticky toffee pudding, vanilla ice cream (v)
- British summer berry and lemon pavlova to share (v)
- Cornish Yarg, Cotswold Brie and Baron Bigod cheese, crackers, chutney, fruit

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

