

JAN19



from Monday to Saturday, between noon and 5pm  
a selection of simple, quick, yet tasty dishes to enjoy in both bar and restaurant

## NIBBLES £4.50 each

Garden pea hummus dukkha, croutes (v)  
Marinated olives garlic and herbs (v)

Garlic focaccia (v)  
Selection of breads butter (v)

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## SANDWICHES

on seeded granary, white bloomer or baguette  
with your choice of fries or dressed leaves

Ham, lettuce and tomato mayonnaise	£8.50
Egg mayonnaise and watercress it's that simple (v)	£7.50
Smoked Cheddar homemade apple chutney	£8.00
Brie and cranberry add bacon for an extra £1.50	£8.00
Croque monsieur toasted ham and cheese sandwich with Béchamel sauce (on white bread only)	£10.00
Croque madame our croque monsieur topped with a fried egg (on white bread only)	£11.50

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Weekday Lunch Offer – Monday to Friday between noon and 3pm  
2 courses\* £13.50 - 3 courses £15.50

## STARTERS / MAINS

Soup of the day bread and butter (v)	£6.00
Avocado & goats cheese bruschetta balsamic dressing (v)	£8.00
Smoked Applewood and onion jam tartlet dressed leaves, mustard dressing (v)	£8.50
Sauté garlic mushroom toasted croute (v)	£7.00
Pork and prunes terrine comichons, toasted walnut bread	£7.00
Garden salad dressed leaves, radish, cherry tomatoes, croutons, egg, shallots, avocado (v)	£7.00/£11.00
Add crumbed goats cheese to your salads	£2.00
Fish and chips hake, battered or grilled, skinny fries and tartare sauce	£14.50
Ricotta and asparagus ravioli garlic butter, toasted focaccia (v)	£12.50
Cajun chicken burger brioche bun, tomato, lettuce, gherkin, salsa, crispy onions, skinny fries	£13.50
Add cheese or bacon	£2.00
Lemon and herbs chicken breast sauté potatoes, wilted greens	£14.50
Slow cooked flank steak mash, wilted greens, mushroom and tarragon sauce,	£15.00
Supreme of salmon new potatoes, tender stem broccoli, white wine dill sauce	£16.50
Nut roast roasted vegetables, sherry jus (v)	£12.50

## SIDES £3.50 each

Sweet potato fries (v)	Tomato & red onion salad (v)	Battered onion rings (v)
Skinny fries (v)	Dressed mixed leaves (v)	Sauté tender stem broccoli (v)

\*Starter and Main or Main and Dessert

We do not add a service charge onto your bill, even for large table, and if you leave a tip it will be passed onto the team in full  
Please let us know of any allergies or dietary requirements you may have we will do our best to adapt our dishes. For allergy sufferers, please note that our kitchen uses a wide range of allergens, and cross contamination is an unavoidable risk. The Potters Heron is not a gluten free environment.

The Potters Heron – Winchester Road – Ampfield – SO51 9ZF – 02380 277 800 – [www.potters-heron.co.uk](http://www.potters-heron.co.uk)



## POTTERS AFTERNOON TEAS

Between 3.00pm and 5.00pm daily

### DESSERTS

Forest berries cheesecake raspberry coulis	£6.50
Dark chocolate and Irish cream mousse shortbread (v)	£7.00
Vanilla crème brûlée biscotti (v)	£7.00
Glazed lemon tart raspberry coulis	£6.50
Selection of New Forest Ice Cream 2 scoops / 3 scoops	£4.50/£5.50

### CAKE SELECTION £2.95

A selection of delicious cakes depending on chef's inspiration – our team will present today's choice

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### CREAM TEA £6.10

Homemade scones  
Clotted cream and jam  
Your choice of Caffé Torelli or tea

### POTTERS HIGH TEA £11.25

Homemade scones  
Clotted cream and jam  
Chef's selection of 2 cakes  
Your choice of Caffé Torelli or tea  
Finger sandwiches – select one of the following  
Smoked salmon, mustard and dill mayo  
Ham and Dijon mustard  
Egg mayonnaise, watercress  
Smoked Cheddar, homemade apple chutney

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### INDULGE A LITTLE

Prosecco NV Extra Dry, Porta Leone £28.00

Delicious, award winning prosecco

H. Blin NV Brut, Champagne £49.50

Less known yet delicious champagne, bronze medal at the IWC 2015

Pol Roger Brut Reserve NV, Champagne £75.00

Winston Churchill's favourite brand.

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