



ALL DAY DINING

SMALL PLATES

Chef's Seasonal Soup 7.5

Housemade Bread

Meat Plate 9

locally cured meats

Cheese Plate 8

crispbreads & housemade chutney

Radicchio & Oak leaf Salad 7

sunflower seed granola, orange & Dijon mustard dressing (vg)

Caesar Salad 7

anchovies & crispbreads (ngca)

Crispy Mushroom Bites 7

pesto mayo (ngc vg)

BIG PLATES

Nourishing Bowl 16

Green goddess, red quinoa & buckwheat, charred broccoli, broad beans, pickles, cherry tomatoes (vg, ngc)

Add Ons: Chicken £6 Steak £10 Yorkshire Tofu £5

Pip Cafe Sandwich 17

Housemade brioche, chicken, chive egg mayonnaise, streaky bacon, housemade crisps (ngca)

Chicken Caesar Salad 19

Citrus grilled chicken, white Anchovies, Old Winchester & crispbread (ngca)

Buffalo crispy mushroom sandwich 16

buttermilk fried oyster mushrooms, homemade focaccia, hot sauce, dill pickles (vg)

Pip Cafe Dbl Cheeseburger 18

Housemade sesame seed brioche, mustard ketchup, onions, dill pickles, chips (vga ngca)

Steak Frites 28

Flat Iron steak, hand cut fries, green peppercorn & brandy sauce (ngc)

Old Winchester Pesto Trofie Pasta 18

Confit cherry tomatoes, bocconcini & basil (v)

Lemon & Treehouse Honey Glazed 1/2 Chicken 22

Citrus & honey roasted de-boned 1/2 chicken, mustard dressed leaves & pickles (ngc)

SNACKS & SIDES

Housemade Bread 5

Oil & vinegar or Whipped Butter (ngca)

Smoked Almonds 4 (cn)

Marinated Gordal Olives 4

Chips with Belgium

Mayonnaise 5 (ngc, vg)

DESSERTS

Rum Baba 7.5

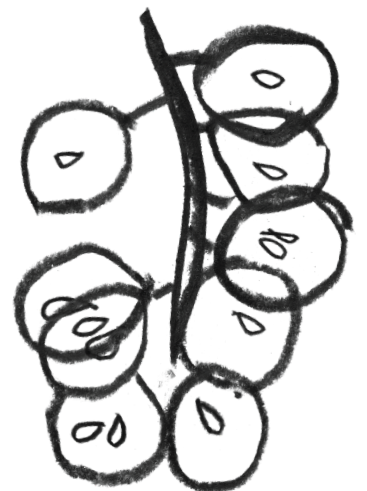
Honey Chantilly, Seasonal Fruit (v)

Strawberry & Elderflower Trifle 7.5

Black Pepper Custard, Grilled Strawberry Jelly (v, ngc)

53% Chocolate Mousse 7.5

Greek Olive Oil, Smoked Sea Salt (vg)



vg - vegan, vga - vegan option available, v - vegetarian, ngc - non gluten containing, ngca - non gluten containing available cn - contains nuts
If you have food allergies, dietary restrictions or intolerances please let us know
A discretionary service charge of 12.5% will be added to your bill