**DRIFTWOOD SAMPLE MENU**

BREAKFAST MENU SERVED UNTIL 11.45

FULL DRIFTWOOD

TWO HARRY’S SAUSAGES, TWO POACHED OR FRIED EGGS, SMOKED STREAKY BACON, ROASTED TOMATO, FIELD MUSHROOM, BAKED BEANS AND THICK WESTBOURNE GRANARY TOAST 13.95

LITTLE DRIFTWOOD

HARRY’S SAUSAGE, POACHED OR FRIED EGG, STREAKY BACON, ROASTED TOMATO, MUSHROOM, BAKED BEANS AND GRANARY TOAST 10.95

FIELD BREAKFAST

GRILLED HALLOUMI, FIELD MUSHROOM, POACHED EGG, ROASTED TOMATO AND FRESH SPINACH ON SOUTHBOURNE WILD SOURDOUGH 10.95

HALLGATE FARM EGGS

SCRAMBLED, POACHED OR FRIED EGGS SERVED ON THICK WESTBOURNE GRANARY TOAST 7.95

ADD SMOKED STREAKY BACON 3.00 SMOKED SALMON 3.50 HARRY’S SAUSAGE 3.00

BACON BENEDICT

POACHED EGGS, STREAKY BACON AND HOLLANDAISE ON SOUTHBOURNE WILD SOURDOUGH 10.95

OR SMOKED SALMON 11.95

WESTBOURNE SOFT BAPS

STREAKY SMOKED BACON, HARRY’S SAUSAGES OR HALLGATE EGGS 5.95

ADD BACON ADD SAUSAGE ADD EGG

PANCAKES

HOMEMADE PANCAKES SERVED WITH CRISPY SMOKED BACON AND MAPLE SYRUP OR WITH BANANA, BERRIES AND GREEK YOGHURT 8.95

GRANOLA

GREEK LIVE YOGHURT, SUMMER FRUIT AND LOCAL HONEY 6.95

TOAST BASKET

WESTBOURNE BREAD OR SOUTHBOURNE SOURDOUGH WITH SEVILLE ORANGE MARMALADE OR STRAWBERRY JAM 4.95

PASTRIES FROM COUNTER 2.95

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERENCES BEFORE PLACING YOUR ODER

**DRIFTWOOD SAMPLE MENU**

LUNCH MENU SERVED 12-3

SALADS

DRIFTWOOD CORONATION CHICKEN WITH TOASTED ALMONDS AND APRICOTS 14.95

GRILLED GOATS CHEESE, ROASTED RED PEPPERS AND PINE NUTS 14.95

SMOKED SALMON AND PRAWNS IN A FRESH DILL MAYONNAISE15.95

QUICHE

HOMEMADE EVERY MORNING AND SERVED WARM WITH OUR THREE SUMMER SALADS 12.95

PLEASE SEE BLACKBOARD FOR TODAYS CHOICES

SMOKED MACKEREL PATE

HOMEMADE AND SERVED WITH OUR HORSERADISH AND BEETROOT RELISH AND TOAST 9.95

SOUP

SERVED WITH THICK WESTBOURNE GRANARY OR CRUSTY WHITE BLOOMER 7.95

PLEASE SEE BLACK BOARD FOR TODAYS CHOICE

BAKED POTATOES

PRAWN MAYONNAISE AND FRESH DILL 9.95

DRIFTWOOD CORONATION CHICKEN TOPPED WITH TOASTED ALMONDS 9.95

SANDWICHES SERVED 12-4

TREAGUST HAM AND ENGLISH MUSTARD 8.75

HANDPICKED FRESH DORSET CRAB 13.95 SEE BOARD FOR AVAILABILITY

SMOKED SALMON AND CREAM CHEESE 8.95

PRAWN MAYONNAISE FRESH DILL AND LETTUCE 8.95

ROAST BEEF COOKED PINK WITH HORSERADISH 9.95

CHICKEN BREAST, SMOKED BACON, LETTUCE & MAYONNAISE 8.95

CORONATION CHICKEN AND LETTUCE 8.95

EGG MAYONNAISE AND CRESS 8.75

HUMMUS, ROASTED RED PEPPERS AND LETTUCE 8.75

CHEDDAR WITH DRIFTWOOD APPLE & DATE CHUTNEY 8.75

TUNA MAYONNAISE AND CUCUMBER 8.75

SERVED ON WESTBOURNE GRANARY WITH PLAIN CRISPS AND GARNISH

ADD A CUP OF SOUP 2.95

TOASTED PANINI SERVED 12-4

CHICKEN BREAST, SMOKED BACON, MOZZARELLA AND MAYO 8.95

GOATS CHEESE AND RED ONION MARMALADE 8.95

SMOKED BACON, BRIE AND CRANBERRY 8.95

HALLOUMI AND HERB ROASTED VEGETABLES 8.75

MOZZARELLA, FRESH BASIL AND TOMATO 8.75

ROASTED RED PEPPERS, PINE NUTS AND GOATS CHEESE 8.95

CHEDDAR AND TREAGUST HAM 8.95

SERVED WITH SALAD AND DRIFTWOOD COLESLAW

ADD A CUP OF SOUP 2.95

CHEDDAR CHEESE AND HOMEMADE COLESLAW 9.25

HOMEMADE HERB ROASTED VEGETABLES AND FETA CHEESE 9.50

TUNA MAYONNAISE 9.25

SERVED WITH DRESSED SALAD

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERENCES BEFORE PLACING YOUR ODER

COFFEE

FLAT WHITE 3.20

AMERICANO 3.00

LATTE 3.20

CAPPUCCINO 3.20

MACCHIATO 2.90

ESPRESSO 2.90

MOCHA 3.30

ICED LATTE 3.25

OAT/SYRUPS .50

TEA

POT OF HOUSE TEA 2.80

ENGLISH BREAKFAST 2.90

EARL GREY 2.90

AFTERNOON TEA 2.90

GREEN 2.90

CHAMOMILE 2.90

JASMINE 2.90

BERRIES AND CHERRIES 2.90

FRESH MINT INFUSION 3.00

HOT CHOCOLATE 3.25

TOPPED WITH CREAM & MARSHMALLOWS 3.75

COLD DRINKS

4 FRESH SQUEEZED ORANGES 4.25

COX & BRAMLEY JUICE 3.30

BUMBLE BERRY SUMMER FRUIT 3.30

ICED LEMON TEA 3.30

RASPBERRY LEMONADE 3.30

SPARKLING ELDERFLOWER 3.30

GINGER BEER 3.30

COKE/DIET 3.40/3.30

STILL/SPARKLING LOCAL MINERAL WATER 2.50

HOMEMADE CAKES

LEMON DRIZZLE 3.25

CHOCOLATE CAKE 3.95

ORANGE ALMOND AND POLENTA 3.95

COFFEE AND WALNUT SPONGE 3.50

VICTORIA SPONGE CAKE 3.25

CHOCOLATE BROWNIE 3.25

FIG PEACH AND ALMOND CAKE 3.95

CARROT AND ORANGE CAKE 3.25

FLAPJACK 3.25

CHOCOLATE TIFFIN 2.95

ALL BUTTER SHORTBREAD 2.95

FRUIT SCONE AND BUTTER 2.75

CHEESE SCONE AND BUTTER 2.95

BREAD PUDDING 3.75

DRIFTWOOD CREAM TEA

HOMEMADE SCONE STRAWBERRY JAM AND CLOTTED

CREAM SERVED WITH A POT OF TEA OF YOUR CHOICE 7.95

TOASTED TEA CAKE AND BUTTER 3.25

WINE, BEER, SPARKLY

BABY BOTTLE OF PROSECCO 7.95

ROSE OR WHITE PROSECCO 29.00

COTE D PROVENCE ROSE 7.95/28.00

SAUVIGNON BLANC 7.95/28.00

PINOT NOIR 7.95/28.00

BIRRA MORRETTI4.6% 5.95

BEAVERTOWN NECK OIL IPA 4.3% 5.95

SILLY MOO COWFOLD CIDER 4.8% 5.95

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERENCES BEFORE PLACING YOUR ODER