

SOURDOUGH BREAD

white or wholemeal
ORGANIC
£5 a loaf to takeaway

Welli Deli Food to Go

#realfood

Prepared in small batches,
check out our menu & find
out what is available today

Wednesday 9th September

Welli' Deli Café

Nibbles

Sourdough - our organic white & wholemeal sourdough bread with unsalted English butter, per person	1.00
Hummus & sourdough toast for two to share	4.00
Devils on Horseback (two ponies)	3.00
Hamhock croquette mustard mayo (one piggy)	2.50
Char-grilled chorizo sausage with romesco	3.50

Smaller things

Classic lobster bisque, with a little orange zest, chilli, dill & crème fraiche (Brixham crab an extra 2.50)	7.00
Soup au pistou - summer vegetable soup with plenty of pulses, herbs from the garden & HG basil pesto	7.00
A simple plate of Uig Lodge oak smoked salmon with horseradish cream & lemon	12.00
Mushrooms on toast - Bucklebury ceps, chanterelles & field on sourdough toast with a fried egg	10.00
Spanish tortilla - FR eggs, slow cooked potato, sweet onions & chorizo with romesco & toasted almonds	6.00
Game terrine of farmed rabbit, wood pigeon, pork & prune, green tomato chutney & sourdough toast	7.50
The infamous twice baked cheddar cheese souffle, HG courgettes, cream & parmesan	12.00
Crab on toast - hand-picked Brixham crab on white sourdough toast with marie rose	11.50
Salad of HG pears, blue cheese, bacon, sourdough croutons, walnuts & HG leaves with lemon dressing	8.00

Quiches

Poached Loch Duart salmon & Brixham crab, oven dried tomatoes & spinach	13.50
Streaky bacon, field mushroom & cheddar cheese	12.50
Vegetable - HG courgettes, chard, mushroom & oven dried tomatoes all served with salad of HG leaves	12.50

Bigger things

Baked potato gnocchi pan-fried in butter with garlic, roast butternut, walnuts, sage & parmesan	15/09
Chicken curry pie - lightly curried chicken breast, apricots, raisins, potatoes & shortcrust (served warm)	11.50
Sicilian caponata - vegetable stew of aubergine, red pepper, tomato, capers & currants with a baked egg	15.00
Chicken kiev - plump FR chicken breast, garlic herb butter, sourdough crumbs & a hispy cabbage slaw	15.00
Potpie & mash - HR Jacob lamb braised in white wine with wild Bucklebury chanterelles & rosemary	18.50
Char-grilled Grange Farm, 28-day, dry aged ribeye steak with hand-chips & garlic parsley butter	26.00
Whole baked Dover sole (on the bone) with tiny capers, brown butter & new potatoes	28.00
Char-grilled free-range pork chop with foraged Bucklebury mushrooms, potato mash & jus	21.00
2 Char-grilled chicken skewers marinated with Arabic spices, red onion, red peppers, chickpeas & labne	13.00
HR rack of Jacob lamb chops with potato mash, HG greens & our HG crabapple jelly	21.00

Sides

HG spinach sautéed with butter & garlic	4.00	Buttered HG runner beans	3.00
Hand-cut chips with Murray River pink salt	4.00	Salad of HG leaves, seeds, flowers & avocado	4.00

pudding

Take a look at Helen's lovely cakes on the dessert table (why not add a scoop of ice cream + 2.00)	6.50
Sticky toffee pudding with lashings of toffee sauce & clotted cream	8.50
Sponge & custard - stewed HG damsons & plenty of custard	8.00
Crumble of HG apples, rhubarb & strawberries with a jug of proper custard	7.50
Poached HG pear & almond frangipani tart with clotted cream	7.50
Traditional lemon posset with blueberries & a shortbread biscuit	6.50
Wellington mess - poached home-grown rhubarb, raspberries, crisp meringue & whipped cream	7.50
One or two scoops of marmalade ice cream or strawberry sorbet with a shortbread biscuit	4/6.0
Affogato - a scoop of our Madagascan vanilla bean ice cream with a shot of warm espresso	6.00
Sherry trifle - elderflower jelly, fino sherry, raspberries, genoise & proper custard	7.50
Fine English cheese with our poppy seed crackers (1 for 5.00, 2 for 9.50, 3 for 11.00) Colston Basset blue, Wigmore brie or Rosary goats cheese	5.00

To drink

Wine (175ml)

Coates & Seely sparkling Hampshire wine Brut NV (125ml 9.50)	55.00
Coates & Seely sparkling Hampshire wine Rose NV (125ml 10.00)	55.00
Vigna Rosa Prosecco, NV, Italy	28.00
White Wellington Arms Bourgogne Blanc 2019 France 7.95	30.00
Mirabello Pinot Grigio 2019 Italy 6.75	28.00
Camille Braun Edelzwicker 2017 Alsace 8.00	32.00
Rose Le Loup Bleu, Vol de Nuit, Provence, France 2019 8.50	38.00
Red Wellington Arms Beaujolais Villages, France 2019 7.95	30.00
D'Uby Cabernet Franc No 27 France 2018 6.50	26.00
Dom de Bassac, Cabernet Sauvignon 2017 6.75	28.00

Cocktails

Welli' Royale - our sloe gin & C&S Brut 11.00	Daymark Rum punch - a Barbados classic 7.50
---	---

Real Ale/ Lager

Bunny Chaser, Longdog (3.6%) draught 5.00	
Estrella Damm, Barcelona, Spain (5.4%) 5.00	Peroni Nastro Azzurro (5.1%) 5.00

Soft drinks

Elderflower cordial with Belu sparkling water 4.50	Fentiman's Seville orange & mandarin jigger 3.50
	Fentiman's sparkling rose lemonade 3.50
	Fentiman's spicy ginger beer 3.50
Frobisher's Juices	
Orange, Cranberry or Pineapple 3.50	Belu still or sparkling water (330/750ml) 2/4.0

Hot drinks

Cup of coffee - you know how you like it	Iced coffee - if you are a bit too hot!	3.50
Pot of tea - Prince & Sons, do ask for our current selection		3.50