



## Childrens Menu

### Homemade Fish Fingers

With chips and Garden Peas

### Chicken Strips

With Chips and Baked Beans

### Sausage Chips and Beans

£3.95

## Quality Wine

**AVAILABLE BY THE BOTTLE OR GLASS  
PLEASE ASK TO SEE OUR WINE LIST**

*« We ask you to appreciate that some dishes take longer to prepare than others. Please feel free to ask about waiting times »*

All items are subject to availability . All prices include VAT at the current rate .  
Some fish products may contain small bones. Some of our dishes may contain traces of nuts. All weights are approximate uncooked weights.



# Lunch Meal Deal menu

**2 meals for £14.00  
Or £7.50 each**

**Ashbys Gastropub and Boutique Hotel**

**4 Auckland Road West,**

**Southsea, Hants PO5 3NY**

**02392 823497**

**Ashbys@relaxinnz.co.uk**



## Snack

**ALL AT £5.00**

### . Ham and cheese toastie

Served with dressed leaf

### .tuna melt

Served with dressed leaf

### . Jacket potato

Served with salad, fillings available HAM AND CHEESE, SPICY BEANS  
TUNA MELT, CHEESE AND ONION

### . Classic Moules Marinere

Mussels cooked in Chardonnay, Shallots and Cream

### . Crab and Chive Quiche

Served with a dressed Side Salad

### . linguine Arrabiata

Linguine bound in a Tomato, Chilli  
and Garlic Sauce

## Side Order

**All at £2.60**

**Chips**

**Garlic Bread**

**Side Salad**

**Cheesy chips**



## Meals

### . Ham Egg and Chips

Served with fresh garden peas

### . House battered Fish and Chips

Served with Mushy Peas, Chips and Homemade Tartar Sauce

### . Pan Roasted Cumberland sausages

served with Spring Onion Mash and Caramelised Onion Gravy

### . The Ashby's Beef or chickenBurger

Served with Chips and Salad Garnish

### Beef Bourguignon

Served with New Potatoes

### . Wild Mushroom and Garden Pea Risotto

Drizzled with a light Chive Oil

## Dessert

**All at £4.95**

### peach Creme Brulee

Served with Mini Shorbread

### Selection of Ice Cream

Vanilla, Chocolate, Strawberry

### Baileys cheesecake

Garnished with berries

### Warm pear and almond Tart

Accompanied by Raspberry and burnt orange coulis