Bread for Two £5.50 Marinated Olives £4.50

Dinner Menu

Served from 5pm



Starters

Roast Cauliflower Soup
truffle oil
£7.50

Isle of White Heritage Tomato black fig, feta, watercress £9.50

Harissa Roast Chicken Terrine celeriac remoulade, baby leeks, toasted brioche £10.50

Pan-seared Scallops
poached peach, pea puree, chorizo
£13.95

Butternut Squash Ravioli goats cheese, crispy sage, pickled walnut £10.50

White Crab & Crayfish Tian
elderflower mascarpone, passion fruit, avocado
£11.50

Smoked Salmon Gravadlax beetroot, dill creme fraiche, watercress £10.75

Mains

Seared Duck Breast
dauphinoise potato, salsify, bok choi, port jus
£21.95

Braised Beef OssoBuco creamed potato, ratatouille, kale, red wine jus £24.95

Seared Pork Belly
dauphinoise potato, asparagus, granny smith
apple, red wine jus
£19.95

Battered Cod
minted crushed peas, homemade tartar sauce
and fries
£17.95

Pan-fried Sea Bream
roasted artichoke, white bean cassoulet,
mussels, tomato fondue
£18.95

Creamy Pappardelle Pasta garden peas, peppadew, lovage pesto, parmesan cheese £16.50

From the Grill

8oz Ribeye of Beef - £26.95

100z Sirloin - £29.95

8oz Ribeye of Pork - £21.95

Lamb Barnsley Chop - £21.95

+ jus 2.75 | + peppercorn sauce 2.75 | + blue cheese 2.75

All served with caramelised beer onions, plum tomato, king oyster mushroom and triple cooked chips.



Burgers

Bacon & Cheese Beef Burger

burger sauce, gem lettuce, gherkins, tomato and fries £17.50

Buttermilk Chicken Burger

pineapple relish, burger sauce, gem lettuce, gherkins, tomato and fries £17.50

Vegan Burger

moving mountains pattie, avocado, marinated aubergine, gem lettuce, tomato, basil pesto and sweet potato fries

£16.50

Please inform you server about any allergies A discretionary 12.5% service charge will be added to your bill