

Dinner

7-9

Soup of the day, homemade bread 6.00

Hot fetich, black olive, cucumber, mint 8.00

Sea bass, Isle of Wight heritage tomato tartar, wild garlic 8.50

Crispy rabbit, loin & pancetta, brioche, thyme, shallot 8.50

Charred mackerel, apple, beetroot, radish 8.00

Plaice tranchete, baby gem, leek, dill, salsa verde 17.00

Charcoal lamb rump, asparagus, endive, wild garlic, sea rosemary 19.00

Pappardelle verde, vine tomatoes, wild garlic, shallot crumble 13.50

Turbot, crispy bone marrow, spring onion, shallot, parsley 20.00

Fossil Farm choice cut of the day, triple cooked chips, king oyster mushroom,
Roscoff onion, Dorset watercress market price

Creamed potatoes, dauphinois, new potatoes, seasonal greens, fries, triple
cooked chips, mixed salad, tomato & onion salad

4.00 each