



MAIN MENU

THE BEGINNING

Bread, olive oil & balsamic | Chicken popcorn, Asian sauce | Confit duck scotch egg, aioli
Battered cod goujons, seaweed mayonnaise | Salt 'n' pepper squid, sweet chilli dip
£8.95

Seasonal soup of the day
Toasted potato loaf
£6.50

Warm mackerel salad
Pickled beetroot, horseradish
cream & croutons
£7.50

House terrine
Toasted bread & chutney
£7.50

Mussels
White wine, garlic & herb sauce
£7.95/£14.50

Asian beef salad
Salted cashews, toasted sesa-
me seeds, chilli, rocket & Asian
dressing
£8.50/£15.95

Crayfish cocktail
Spiced bloody Mary dressing &
toasted focaccia
£8.50

THE MIDDLE

Beef Bourguignon
Baby parsnips, kale & horseradish
mash potato
£17.95

Crispy battered fish & chips
Smashed peas & tartare sauce
£14.50

Pie of the day
Mashed potato, root vegetables &
rich gravy
£15.95

Slow roast pork belly
Spiced Bramley puree, cavolo
nero & black pudding hash
£16.95

Seabream fillet
Baby leek, Lymington crab & toma-
to risotto
£17.95

Double cheeseburger
Two 4oz burgers, house relish,
salad & fries
£13.50

Add bacon or fried egg £1.00

Roast root vegetable stew
Toasted seeds, vegetable crisps &
focaccia
£12.95

Seafood tagliatelle
Crayfish, mussels, squid & prawn,
chilli & chorizo sauce
£18.95

Mushroom wellington
Spinach, field mushroom & root
vegetables

GRILL

Isle of Wight Sirloin 8oz
Watercress mixed salad, chunky
chips
£20.95

Hampshire Ribeye 8oz
Watercress mixed salad, chunky chips
£24.95

Isle of Wight Fillet 8oz
Watercress mixed salad, chunky
chips

Béarnaise, peppercorn or red wine sauce

SIDES

Asian slaw | Winter roots | Horseradish mash potato | Chunky chips | Skinny fries | Garlic bread
£3.50

Truffle mac 'n' cheese | Heritage tomato, mozzarella & basil pesto salad | Truffle & parmesan fries |
Sweet potato fries
£4.00

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.