Dinner Menu

Sourdough Bread
£3.50

Whipped cods roe, sesame crackers
£6

Sweetcorn velouté
chorizo salsa
£9
Citrus cured Loch Duart salmon
garden herb crème fraîche, marinated cucumber
£14
Portland white crab
lime mayonnaise, mooli, apple
£14
Salad of Isle of Wight heritage tomatoes
pesto, sheeps curd, sourdough croutes
£11
Caramelised onion, leek & Cerney Ash goats cheese tart
roquet, aged balsamic
£10.50
Pressed ham hock & parsley terrine
celeriac & grain mustard remoulade
£12

Grilled lemon sole on the bone
Tender stem broccoli, beurre noisette
£26
Pan fried fillet of Cornish cod
Smoked leeks, mussels, butter sauce
£22
Courgette risotto
Crème fraiche, aged parmesan, lemon & mint
£18
Roast cauliflower
Caper & raisin puree, cauliflower cream, pickled shimeji mushrooms, almonds
£18
8oz Stokes Marsh Farm sirloin steak
Grilled vine tomatoes & flat cap mushroom, fries, parsley butter
£26
Wiltshire Downlands lamb rump
Spiced lentils, pipperade, creamed potatoes, lamb jus
£24

Macerated Cheddar strawberries
Iced parfait
£8.50
Raspeberry ripple ice cream sandwich
£8.5
Hazelnut cake
Dulce de leche, mascarpone mousse, bitter chocolate
£9
Chocolate gateaux
Hazelnuts, Milk ice cream
£8
Selection of British Cheese
£11.50

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.

A discretionary service charge of 12.5% will be added to your bill.

For your additional safety, all our menus are laminated and sanitised after each use. Cruets will be given to you on request to keep the table layout simple and clean. Your cutlery and napkins are presented to you clean in a recycled cardboard pouch.