



Sample dinner menu

For the table

Homemade woodfired sourdough focaccia, Wellhouse butter 2 slices, £4 | 4 slices, £6.50

Smoked olives £6 | Smoked almonds £6

Little

Roasted garden beetroot & smoked goats cheese salad £8

White fish taco, garden tomato salsa, chipotle mayo, pickled onion £12

Charred chicken thigh, apricots, Hampshire watercress mayo £11

Woodfired mackerel, garden herb verde, spring onion £12

BBQ pork burnt ends, pickled garden chilli, smoked mayo £12

Big

Herb-fed chicken, charred cos lettuce, smoked pancetta, smoked Caesar dressing, croutons £30

Pork ribeye, roasted courgette puree, garden carrot £30

Fish of the day, IOW tomato fondue, pickled radicchio, garden courgette, lemon £30

Roasted Japanese aubergine, braised beans, soy seeds, pickled grelot £28

To share

Flame grilled steak, compound butter, peppercorn sauce, chimichurri

(please see our specials board | served with 2 sides of your choice)

Fish of the day, IOW tomato fondue, pickled radicchio, garden courgette, lemon £80

(Served with a mixed leaf salad and 1 side of your choice)

Sides £6

Garden hispi cabbage, sage dressing, crispy onions, chive

Garden mixed leaf and herbs, smoked vinaigrette

Oven roasted parmentier potatoes

Desserts

Garden peach and apricot and custard choux bun £9.50 | Add a "cheeky flat white" for £6.50

New Forest strawberry cheesecake, roasted strawberries £10.50

Garden currant trifle, raspberry custard £9.50