



Aperitifs

Prosecco, Stelle d' Italia, 100ml	4.75
Tinwood, blanc de blanc	7.00
Bloody Mary – <i>Black cow vodka, tomato juice, Worcester, spices</i>	9.00
Coconut & Mango Daiquiri – <i>Aluna coconut rum, pressed lime & mango pureè</i>	8.75

Bar snacks/Nibbles

House Breads, <i>extra virgin rapeseed oil, balsamic</i>	4.50
Devilled Sprats, <i>tartare</i>	6.50
Nocellara Olives	4.00

Starters

Pork & Fennel Scotch Egg, <i>Bloody Mary ketchup, fennel & watercress</i>	6.00
Asparagus Soup, <i>poached hen's egg, crusty bread, butter (v)</i>	6.00
Chicken Liver Parfait, <i>onion jam, toast</i>	7.50
Wild Argentinian Prawns, <i>spicy aioli</i>	12.50
Crab Crumpet, <i>pickled kohlrabi, apple, hazelnut</i>	8.50
Paprika Oyster Mushrooms, <i>toasted fregola, almond yoghurt (vg)</i>	7.00
Isle of Wight Heritage Tomato & feta bruschetta (v)	7.00

Mains

12 Hour Slow Cooked Lamb Shoulder, <i>courgette, black bean, cannellini & tomato salad, tzatziki</i>	17.50
Roasted Tandoori Cod Skewer, <i>spicy cauliflower, cauliflower puree</i>	16.50
Whole Grilled Plaice, <i>beetroot salad, aioli</i>	17.50
Chickpea Panisse, <i>sweet potato, chicory, tahini, pomegranate (vg)</i>	14.00
Butternut Harissa & Chickpea Pastilla, <i>spicy coleslaw (vg)</i>	14.00
Chicken & Ham Hock Pie, <i>new potatoes, greens, gravy</i>	14.50
Crispy Battered Haddock, <i>chips, peas, tartare</i>	14.50
British Brisket Burger, <i>cheese, bacon, slaw, gem, burger sauce, fries</i>	14.50

Dry Aged Walter Rose Steaks

8oz Rare Bavette, <i>rocket & watercress salad, chips</i>	18.50
8oz Sirloin, <i>rocket & watercress salad, chips</i>	25.00
<i>Add peppercorn sauce or garlic and parsley butter</i>	1.50

A bit on the side

Hispi Cabbage	Coleslaw	Aspen Fries	3.50
Fennel & Watercress salad	Beetroot Salad	Chunky Chips	

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



Desserts

Rhubarb & Steamed Ginger Pudding, <i>custard</i>	7.00
Pineapple Tarte Tatin, <i>coconut sorbet</i>	7.00
Dark Chocolate & Orange Cheesecake, <i>crème fraiche</i>	7.00
Apple & Cinnamon Pie, <i>clotted cream</i>	7.00
Selection of British Cheeses, <i>oatcakes, chutney, grapes</i>	12.00
- <i>Lincolnshire poacher, Barkham blue, Solstice, Tunworth & Golden Cross</i>	
Selection of Ice Creams or Sorbets (3 scoops)	6.00
Coffee with Brownie & Truffles	5.00

Stickies

	100ml
Monastrell, Dulce DO Yecia, Spain	8.50
Sandeman, 10yrs Tawny Port, Portugal	7.00
Sandeman, LBV Port, Portugal	6.00

Digestifs

	25ml
Armagnac, Sigognac VSOP 40%	8.00
Cognac, Hennessy XO, 40%	11.00
Cognac, Maxime Trijol VSOP, 40%	4.50
Rum, J Bally, 43%	9.00
Tequila, Casamigos Añejo, 40%	5.75
Speyside Whisky, Balvenie 12yrs, 40%	4.95
Islay Whisky, Arberg 10yrs, 46%	5.25
	5.75
Lowland Whisky, Auchentoshan Three Wood, 43%	

Late Cocktails

Espresso Martini - <i>Belvedere Vodka, FAIR café liqueur, cold brew espresso</i>	9.00
Tommy's Margherita – <i>El Jimador blanco tequila, lime, agave nectar</i>	8.50
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	8.75
Negroni – <i>Portobello road gin, el bandarra rojo vermouth, campari Italian bitters</i>	9.00

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