



DINNER MENU

STARTERS

Gazpacho soup	9.00
Isle of Wight tomatoes with horseradish cream	9.00
Grilled mackerel, hispi slaw, gooseberry ketchup	11.00
Pan fried squid with chilli and lemon	12.00
Ox tongue, pickled walnuts, shaved fennel	10.00

MAINS

Globe artichoke, courgette provencale, crispy chick peas	19.00
Roasted beetroots, rocket and walnut pesto, goats curd	19.00
Monkfish roasted with fennel, romesco sauce, preserved lemon	25.00
Pan fried hake fillet, baba ghanoush, tomato, pine nut crumb	25.00
King Arthur beef rib roast, turnip and parmesan puree, broccoli	24.00
Braised venison shoulder, roast carrots, dressed runner beans	21.00

SIDES

Dressed spring salad	Buttered greens	5.00
Minted IOW potatoes	Skin on chips	each

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens



DESSERTS

Elderflower posset, gooseberry compote	9.50
Chilled vanilla rice pudding, basil macerated nectarine	9.00
Chocolate, cherry and almond clafoutis, pouring cream	10.00
Affogato - Vanilla ice cream, double espresso, shortbread	8.50
Selection of homemade ice cream and sorbet	3.00
Selection of 4 regional cheeses, biscuits	15.00
<i>-Stoney cross, pasteurised cows milk, semi-hard, mould-ripened</i>	
<i>-Old Winchester, pasteurised cows milk, hard, Gouda-style</i>	
<i>-Isle of white soft, pasteurised cows milk, Brie style</i>	
<i>-Ewe-blue-ty, Rich Ewes pasteurised milk, firm blue</i>	

AFTER DINNER DRINKS

Espresso Martini	11.50
Liqueur Coffee	7.50
Irish, French, Calypso, Baileys, Caribbean	
Krohn Ambassador Ruby Port	125ml 6.00
Toro de Piedra Late Harvest Sauvignon Blanc	75ml 6.00
Baileys	50ml 4.50

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