



LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Isle of Wight tomatoes with horseradish cream

Grilled mackerel, hispi and fennel slaw, gooseberry ketchup

Ox tongue, pickled walnut, shaved fennel

MAINs

Roast beetroots, sorrel pesto, goats curd, pickled walnut

Pan roast grey mullet, baba ghanoush, tomato, pine nut crumb

Confit rabbit, braised peas, bacon and gem lettuce

SIDES £5

Buttered greens

Dressed summer salad

Potato salad

Minted IOW new potatoes

DESSERTS

Elderflower posset, gooseberry compote

Strawberries and raspberry ripple sundae

Two scoops of homemade ice creams and sorbets

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



LIGHT LUNCH

Gazpacho soup	9.00
Breaded plaice, skin on chips, tartare sauce	22.00
Grilled squid, chilli and lemon	14.00
Duck egg Caesar salad	14.00
Croque monsieur	12.00
(Convert to a 'Croque madame' with a fried duck egg £3)	
Crudit�, herb vinaigrette, baguette	12.00
Dorset charcuterie, dill pickles, bread	18.00
Selection of 4 regional cheeses, chutney, bread	15.00
Steak and onion baguette, skin on chips	15.00



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