



LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Piel de sapo melon, tomato, cucumber and mint salad

Grilled mackerel, hispi slaw, gooseberry compote

Wild rabbit and old winchester beignet, greenegage ketchup

MAINs

Roast beetroots, walnut pesto, cottage cheese

Pan roast sea trout, baba ghanoush, tomato, pine nut crumb

Bavette steak with tomato, basil, pine nut and parmesan salad

SIDES £5

Buttered greens

Dressed summer salad

Skin-on chips

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
Andalusian style octopus salad, gordal olives, potato	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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