



LUNCH MENU

2 courses £26 / 3 courses £32

STARTERS

Dino melon, tomato, cucumber and mint salad

Grilled mackerel with beetroot and blackberries

Wild rabbit and old Winchester beignet, greenegage ketchup

MAINS

Grilled aubergine and courgettes, muhamura, preserved lemon

Pan roast sea trout, fennel and rhubarb salad, romesco sauce

Crispy duck leg, runner beans, ketchup dressing

SIDES £5

Buttered greens

Dressed summer salad

Skin-on chips

Minted IOW new potatoes

DESSERTS

Gooseberry syllabub, shortbread

Peach and raspberry crumble, vanilla custard

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

Chilled buttermilk soup, egg, potato radish, dill	9.00
Breaded plaice, skin on chips, tartare sauce	22.00
Pan fried squid with lemon and chilli	14.00
Poached seatrout, tomato and fennel 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



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