



SUNDAY LUNCH

STARTERS

Gazpacho soup	9.00
Isle of Wight tomatoes, horseradish cream	9.00
Grilled mackerel, gooseberry ketchup, hispi slaw	12.00
Ox tongue, pickled walnuts, fennel	10.00
Yorkshire pudding and gravy	5.00

ROASTS

Silverside of Aberdeen Angus beef, horseradish sauce	22.00
Belly of Corfe Mullen pork, apple sauce	20.00
Free range Norfolk chicken, cranberry sauce	20.00

All roasts accompanied by seasonal vegetables, roast potatoes, Yorkshire pudding and gravy

MAINS

Globe artichoke, courgette provencale, crispy chick peas	19.00
Breaded plaice, skin on chips, tartare sauce	25.00
Pan roast grey mullet, fennel, monks beard, romesco sauce	22.00
Todays roast beef with tomato, basil, pinenut and parmesan salad	22.00

SIDES

Dressed salad	Buttered greens	5.00
Minted IOW new potatoes	Roast Potatos	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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