



ALLERGIES: We kindly request that you inform a member of serving staff in advance of ordering if you have any food allergies.



TO BEGIN

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| Seared Scallops with Yuzu & Caviar | £13.50 |
| Pan-seared scallops with a sharp citrus yuzu vinaigrette, finished with premium Arenkha caviar and ribbons of cucumber | |
| Cider-Steamed Mussels | £10.50 |
| Plump mussels in a crisp orchard cider cream with bacon lardons and buttered leeks. Served with a warm, rustic artisan roll. | |
| Crispy Sea Bream & Aegean Salsa | £10.50 |
| Pan-fried fillet over lemon and garlic 'Kleftiko' potatoes, topped with a sun-dried tomato, Kalamata olive, and caper salsa. | |
| Slow Confit Duck Thigh | £9.50 |
| With a charred plum, shallot, and green chilli salsa, served with flash-fried kale and a glossy teriyaki reduction. | |
| Crispy Goats Cheese & Seasonal Pickles  | £9.50 |
| Panko-crumbed bon bons, vinegar-matured asparagus, and an earthy beetroot and fig coulis with candied walnuts. | |
| Isle of Wight 'Heirloom' Caprese  | £9.50 |
| Heritage tomatoes, creamy buffalo mozzarella, and intense micro-basil, finished with house-pressed basil oil. | |
| Soup of the Day | £8.50 |
| Chef's seasonal soup served with a warm, rustic artisan roll. | |

Starters

THE MAIN EVENT

Slow roasted rump of beef £18.95
greens, parsnip, carrots, roast potato, Yorkshire pudding and gravy.

Chestnut Roast   £18.95
greens, parsnip, carrots, roast potato, and gravy

Grilled Ribeye Steak & Rosemary Chips £30.00
A marbled 10oz ribeye served with slow-roasted heritage tomatoes, a butter-basted field mushroom, and our signature rosemary chips.

Two-Way Prepared Duck & Black Cherry £22.00
Pan-seared breast and slow-rendered confit thigh, sauté baby carrots, golden duchess potatoes, buttered kale, and a rich black cherry reduction.

Miso-Glazed Tuna & Arenkha Caviar £20.00
Rare-seared tuna in a fragrant miso and lime dashi broth with silk rice noodles, wok-fired Asian vegetables, and caviar.

Truffled Corn-Fed Chicken £19.00
Pan-roasted supreme with a sweetcorn velvet, charred baby corn, and pak choi, finished with black truffle-infused chicken jus.

Coastal Sea Bass & Summer Pasta £18.00
Griddled Sea Bass on light tagliatelle with steamed mussels, drizzled with a zesty lemon and chilli oil.

Large Cider-Steamed Mussels £18.00
A generous main-course portion of our orchard cider cream mussels. Served with warm, rustic artisan rolls.

Traditional Aubergine Parmigiana  £18.00
Layers of fried aubergine and herb tomato sauce, topped with buffalo mozzarella and Italian cheese shavings.

ON THE SIDE

Home cooked chips.  £4.50

Steamed vegetables.  £4.50

Garlic focaccia.  £5.00

Cheesy garlic focaccia.  £6.50

Side salad.  £5.00

Summer



SWEET CONCLUSIONS

The British Cheeseboard	£11.50
A curated selection of three regional cheeses, selection of savoury biscuits, fruit chutney, and orchard apple slices.	
The Chocolate Symphony	£9.50
A trio of double chocolate mousse, white chocolate and raspberry mousse, and a zesty chocolate orange tartlet.	
Summer Elderflower & Citrus Posset	£9.50
Lemon and elderflower posset with Champagne sorbet, macerated strawberries, and a butter-baked shortbread shard.	
Classic Eton Mess & Raspberry Sorbet	£9.50
Homemade meringue and Chantilly cream with fresh strawberries, topped with a refreshing raspberry sorbet.	
Warm Sticky Toffee Pudding	£8.50
Served with a generous pour of velvety butterscotch sauce and a scoop of cool, creamy vanilla ice cream.	
Ice Cream Selection	£7.50
Three scoops of premium ice cream (Vanilla, Chocolate, or Strawberry) served with Florentine wafers.	

HOT DRINKS

Tea	£3.00
Filter Coffee	£3.00
Speciality Tea	£3.25
Espresso	£3.50
Double Espresso	£4.25
Cappuccino	£3.75
Café Latte	£3.75
Hot Chocolate	£3.75
Café Mocha	£4.00