



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

Starters

## THE MAIN EVENT

<b>Grilled Ribeye Steak &amp; Rosemary Chips</b> A marbled 10oz ribeye served with slow-roasted heritage tomatoes, a butter-basted field mushroom, and our signature rosemary chips.	£30.00
<b>Two-Way Prepared Duck &amp; Black Cherry</b> Pan-seared breast and slow-rendered confit thigh, sauté baby carrots, golden duchess potatoes, buttered kale, and a rich black cherry reduction.	£22.00
<b>Miso-Glazed Tuna &amp; Arenkha Caviar</b> Rare-seared tuna in a fragrant miso and lime dashi broth with silk rice noodles, wok-fired Asian vegetables, and caviar.	£20.00
<b>Truffled Corn-Fed Chicken</b> Pan-roasted supreme with a sweetcorn velvet, charred baby corn, and pak choi, finished with black truffle-infused chicken jus.	£19.00
<b>Coastal Sea Bass &amp; Summer Pasta</b> Griddled Sea Bass on light tagliatelle with steamed mussels, drizzled with a zesty lemon and chilli oil.	£18.00
<b>Large Cider-Steamed Mussels</b> A generous main-course portion of our orchard cider cream mussels. Served with warm, rustic artisan rolls.	£18.00
<b>Traditional Aubergine Parmigiana</b> (V) Layers of fried aubergine and herb tomato sauce, topped with buffalo mozzarella and Italian cheese shavings.	£18.00

## ON THE SIDE

Home cooked chips. (V)	£4.50
Steamed vegetables. (V)	£4.50
Garlic focaccia. (V)	£5.00
Cheesy garlic focaccia. (V)	£6.50
Side salad. (V)	£5.00

*Mains*



## SWEET CONCLUSIONS

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