

MAIN MENU

TO START

Isle of Wight tomatoes, goats' curd,
chilled tomato soup £10 (v)

Lamb belly, peas, spring onion, mint
salsa verde £13

Cured sea bream, gooseberry, cucumber,
scallop roe tiger milk £13

Broad bean falafel, radish, cucumber and
dill salad, yoghurt dressing £11 (V)

Duck liver parfait, summer cherries,
brioche toast £11

White crab sourdough crumpet, brown
crab rarebit, pickled fennel £17

SIDES £5

Triple cooked chips

IoW tomatoes, marinated feta, seeds

Potato rosti, smoked mayo,
pickled jalapeno

Waldorf salad

Roasted courgette, goats curd, basil pesto

SNACKS £5

Gordal olives

Ale bread, whipped butter

Cheddar and jalapeno croquettes

Pork skin puffs, apple

Duck leg bon bon, pickled walnut ketchup

Padron peppers, chilli mayo

TO FOLLOW

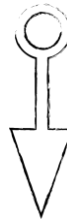
Roasted monkfish, coco beans, broccoli,
basil, sunflower seed sauce £26

Cornish plaice on the bone, Jersey royals,
summer radishes, brown butter sauce £27

'Old Winchester' and onion tart,
smoked shallot, summer truffle £24 (v)

Spiced, crispy cauliflower, romesco sauce,
sun dried tomatoes, rocket £20 (v)

Longhorn Ribeye, Caesar gem wedge, beef
fat béarnaise, triple cooked chips £34



Please let us know if you have any dietary requirements or intolerance. Please be aware that Olives may contain stones, Fish may contain bones. Please be aware that our cheese's may not all be pasteurised. A discretionary service charge of 10% will be added to your final bill.