



Nocelera Olives 3.00
 Salted Marcona Almonds 3.00
 131 Charcuterie Board 13.95

Rossini - Strawberry & Prosecco 7.00
 Bellini - Peach & Prosecco 7.00
 Moet & Chandon Champagne - 125 ml 12.00
 Tanqueray Dry 50ml & Fever-Tree Tonic 11.00

STARTERS

Carlingford Irish Rock Oysters 3.00 each
 Shallots & Red Wine Vinegar
 Serrano Ham 8.95
 Fresh Tomato, Basil
 Chorizo Croquettes 6.95
 Smoked Mozzarella
 Half Pint of Shell on Prawns 8.95
 Devilled Whitebait 8.95
 Sarsons Mayonnaise
 Heritage Beetroot, Smoked Mackerel 10.95
 Horseradish & Watercress

Twice Baked Cheese Souffle (v) 8.95
 Spinach & Creamy Mustard Sauce
 Burrata Salad (v) 8.95
 Isle of Wight Tomatoes, Avocado & Pesto
 Pea & Lovage Soup (v) 6.95
 Creme Fraiche & Lemon
 Watermelon, Mint & Feta (v) 6.95
 Wood Pigeon & Foie Gras Terrine 10.95
 Pickled Pear
 Hummus (v) 5.95
 Radishes & Flatbread

SUNDAY ROASTS

Slow Roast Sirloin of Ruby Red Beef
 Yorkshire Pudding & Horseradish
 . 19.95 .

Rare Breed Pork Loin, Crackling
 & Apple Sauce
 . 17.95 .

½ Castlemead Free Range Chicken
 Pigs in Blankets, Bread Sauce
 . 18.95 .

All Roasts Include: Roast Potatoes, Seasonal Greens, Roasted Root Vegetables, Leeks & Celeriac Gratin

MAINS

Roasted Cauliflower (v) 14.95
 Asparagus, Peas, Lemon & Almonds
 Smoked Haddock Fishcake 12.95
 English Peas & Poached Eggs
 Lamb Rump 19.95
 Glazed Summer Carrots, Salsa Verde

Cornish Cod 18.95
 Braised Fennel, Spinach & Brown Shrimp
 Tagliatelle (v) 16.95
 Cotswold Asparagus & Pea Carbonara, Parmesan
 Fillet of Sea Bass 17.95
 Roasted Aubergine, Tomato, Pearl Barley

SIDES

4.50

Creamed Potatoes

Sweet Potato Fries

Minted Jersey Royals

Balsamic Roasted Beetroot

French Fries

Wilted Spinach & Nutmeg Cream

Watercress, Green Beans & Avocado Salad

Buttered Summer Greens

Isle of Wight Tomatoes, Shallots & Basil

If you suffer from allergies; please ask a member of staff for recipe information before you order your food.
 Prices include VAT. A 12.5% discretionary service charge is placed on all bills