**STARTERS**

Youngs sourdough, tarragon & chilli Yellow Mellow rapeseed oil£4

Pumpkin, chick pea & corn chowder£6.5

Smoked haddock bubble, haddock cream, wilted rainbow kale, poached egg & pea shoots£9

Severn & wye smoked salmon, pickled cucumber, shallots, capers, lemon£9.5

Crushed avocado, poached egg, cherry tomato relish, chia seeds, sourdough£9

Purple sprouting broccoli, roast heritage squash, spiced freekeh, red chard & baby slow air dried tomatoes£9.5 £15

Warm ham hock, toasted walnut, treviso, Oxford blue, grain mustard & honey dressing£9 £15

Chicken liver parfait, spring pickles, quince jelly, toasts£8

**SHARERS**

PloughmansLincolnshire Poacher cheddar, hand carved smoked Hepburn's ham, runny yolk scotch egg, our famous sausage roll, pickled onions, apple, mustard, bread£20

Skippers BoardMackerel Pate, panko coated goujons, devilled sprats, tiger prawns, homemade tartare sauce, garlic, chive & chilli dips£22

CamembertBaked Somerset camembert, pickled onions, baby new potatoes, rosemary, sourdough£16

**ROASTS**

Horseradish glazed Sirloin of Beef, goose-fat potatoes, double-egg Yorkshire pudding, cauliflower cheese, Autumn greens, herb roasted carrot, root veg purée and homemade gravy£19

Lemon and thyme 1/2 roast chicken, bread sauce, pork & apple stuffing, goose-fat potatoes, double-egg Yorkshire pudding, cauliflower cheese, Autumn greens, herb roasted carrot, root veg puree and homemade gravy£18

Artichoke, leek, turnip, swede and salsify wellington, rapeseed oil roasted new potatoes, rich tomato gravy£16

Wicks Manor pork loin, crackling, pork & apple stuffing, goose-fat potatoes, double-egg Yorkshire pudding, cauliflower cheese, Autumn greens, herb roasted carrot, root veg purée and homemade gravy£18

Horseradish glazed sirloin of beef, lemon and thyme oyster chicken thighs, Wick's Manor pork loin, crackling, pork & apple stuffing, goose-fat potatoes, double-egg Yorkshire pudding, cauliflower cheese, Autumn greens, herb roasted carrot, root veg purée and homemade gravy£23

**MAINS**

The Windmill burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries £14.5

Pheasant, pork, blackberry, sorrel sausages, buttery mash & Autumn greens £13.5

Venison & apple burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries £14.5

Slow roasted beef & red wine pie, roast potatoes, heritage carrots £16.5

Young's beer-battered cod, triple cooked chips, mushy peas, tartare sauce £16

Sweet potato & Thyme boulangere, Nutbourne tomato, broad bean & baby onion fricassee, rainbow salad £14

21 day aged 8oz hanger steak, triple cooked chips, roasted shallots, bearnaise, watercress £20

Please speak to your server about today's skipper's catch

**SIDES**

Fries / Triple Cooked Chips£4.5

Turnip, swede, potato and thyme mash£4.5

Pork, apple chilli & leek scotch egg£5

Buttered Autumn greens£4.5

Roasted golden beets and bay leaves£4.5

Dorset Blue mac & cheese£4.5

**PUDDINGS**

Sticky toffee pudding, salted caramel ice cream£7.5

Marmalade & white chocolate brioche butter pudding, honeycomb ice cream£7.5

Vegan beetroot & chocolate brownie, vanilla ice cream£7.5

Home baked cheesecake of the day£7.5

Cheese Boardchoose 1 for £7, 2 for £10, 3 for £13 or 4 for £15 served with biscuits and damson jam: Cornish nettle yang, Oxford blue, Double barrel Lincolnshire poacher, Natural rosary goats

A selection of Jude's Dairy ice cream£6

**WHITE WINES**

CRISP & FRUITY

Poggio Alto Delle Venezia Pinot Grigio DOCItaly / Elegant-Clean-Floral£6.65 £9.05 £26.50

Colección Privada Reserva Sauvignon BlancChile / Crisp-Grapefruit-Tropical£6.40 £8.70 £25.50

Esprit Marin Picpoul de PinetFrance / Pear-Mineral-Crisp£7.25 £9.90 £29.50

Sancerre AOPFrance / Elegant-Slate-Gooseberry  £37.50

Viña Torcida Rioja BlancoSpain / Apple-Pear-Blossom£6.40 £8.70 £25.50

MINERAL & COMPLEX

Chablis Domaines BrocardFrance / Flinty-White Peach-Grassy  £36.00

Les Templiers ChardonnayFrance / Bright-Rounded-Melon£7.00 £9.55 £28.00

Mâcon Villages Georges DuboeufFrance / Citrus-Honey-Mineral  £33.50

Gavi Cá di MezzoItaly / Green Almond-Citrus-Crisp£7.60 £10.40 £31.00

AROMATIC & SPICY

Quercus Pinot BiancoSlovenia / Lemon-Ginger-Supple£7.25 £9.90 £29.50

Chronus Dão BrancoPortugal / Juicy-Peach-Fresh Herbs  £30.50

Les Amis Grenache Blanc ViognierFrance / Gentle-Floral-Spicy£6.15 £8.15 £23.50

RIPE & ROUNDED

Angelo CatarattoSicily / Tropical-Citrus-Crisp£5.90 £7.80 £22.50

Valdemoreda ViuraSpain / Soft Stone Fruit-Floral£5.65 £7.55 £21.50

Deakin Estate ViognierAustralia / Honeysuckle-Apricot-Opulent£7.35 £10.05 £30.00

Featherdrop Bay Sauvignon BlancNew Zealand Green Pepper-Gooseberry-Passion Fruit£7.60 £10.40 £31.00

**RED WINES**

RICH & SPICY

Bodega Norton Porteño MalbecArgentina / Bold-Pepper-Damson£6.75 £9.20 £27.00

Deakin Estate Artisan’s Blend Shiraz ViognierAustralia / Blackberry-Pepper-Floral£7.15 £9.70 £28.50

Cloof Very Sexy ShirazSouth Africa / Rustic-Weighty-Blackberry  £31.50

SOFT & FRUITY

Colección Privada Reserva MerlotChile / Soft-Vanilla-Blackberry£6.40 £8.70 £25.50

La La Land Pinot NoirAustralia / Silky-Strawberry-Cranberry£7.85 £10.75 £32.00

Le Pinada CarignanFrance / Smooth-Plum-Pepper£6.15 £8.15 £23.50

RIPE & JUICY

Jealousy Pinot NoirFrance / Light-Strawberry-Delicate£7.15 £9.70 £28.50

Roccalanna Montepulciano d’AbruzzoItaly / Earthy-Cherry-Juicy£6.45 £8.50 £24.50

Viña Torcida RiojaSpain / Cranberry-Violet-Vanilla£6.90 £9.35 £27.50

Valdemoreda TempranilloSpain / Blackberries-Clove-Juicy£5.65 £7.55 £21.50

SAVOURY & COMPLEX

Finca La Colonia Colección MalbecArgentina / Jammy-Complex-Spicy£8.00 £10.90 £32.50

Côtes du Rhône Château d’AiguevilleFrance / Elegant-Black Pepper-Violet£7.35 £10.05 £30.00

Château St. Pierre Lussac Saint-EmilionFrance / Smokey-Earthy-Blackcurrant  £32.50

**ROSÉ WINES**

PALE & DELICATE

Urban Provence Côtes de Provence RoséFrance / Crisp-Delicate-Summer Fruits£8.00 £10.90 £32.50

Whispering Angel Côtes de Provence RoséFrance / Stone Fruit-Herbal-Delicate  £36.50

Cuvée Florette Côtes de Provence RoséFrance / Light-Strawberry-Opulent£7.15 £9.70 £28.50

BOLD & FRUITY

Viña Torcida Rioja RoséSpain / Crisp-Summer Berries-Refreshing£6.90 £9.35 £27.50

Sessola Pinot Grigio RoséItaly / Acacia-Zesty-Clementine£6.40 £8.70 £25.50

**CHAMPAGNE & SPARKLING WINES**

HIGHLY RECOMMENDED

Mezza di Mezzacorona Glacial BubblyItaly£7.10 £34.50

Col Vittorio Superiore Prosecco DOCGItaly£7.30 £35.50

Perrier Jouët Grand Brut NVFrance £59.50

Perrier Jouët Blason Rosé NVFrance £73.50

Pierre de Bry Champagne BrutFrance £45.50

Corte Delle Calli ProseccoItaly£6.50 £31.50

Corte Delle Calli Raboso RosatoItaly£6.50 £31.50

Bolney Estate Eighteen Acre Rose Brut NVEngland £38.50

**PUDDING WINES**

Chorus Muscat MoelleuxComplex, citrus and honey notes, with flavours of rose and orange bark.£125ml 4.40 £75cl Bottle 25.50

Norton Cosecha Tardia Late Harvest ChardonnayHarvested late in the season, the Cosecha Tardia (or Late Harvest) is bright golden yellow in colour. Aromas of flowers and peaches on the nose follow through onto a rich, ripe palate with balanced, fresh acidity and a pleasant finish.£125ml 5.30 £37.5cl Bottle 15.50

Château Pleytegeat SauternesAn immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate. Luscious but never cloying.£125ml 6.35 £ 37.5cl Bottle 18.50

Tokaji Late Harvest Cuvée, SauskaGorgeously rich yet precisely balanced, this classic Tokaji presents flavours of dried peach, apricot and toffee, all cut with a zesty citrus note. There is intensity and power here, but a lightness of touch that makes it decidedly moreish.£125ml 10.15 £ 50cl Bottle 39.50

**PORT**

Ruby Port FerreiraA fresh and delicate aroma, reminiscent of spices and dry fruit, acquired during oak ageing. In the mouth this is an elegant wine that shows a fine balance between structure and sweetness, providing it with an attractive, long finish.£100ml 4.60 £75cl Bottle 33.50

LBV Port FerreiraThe intense aroma is dominated by very ripe black fruit (blackcurrant, blackberry and prune), along with chocolate, cocoa, floral aromas and a slight hint of spices (pepper). In the mouth it is a fullbodied wine with great balance between sweetness and richness of structure.£100ml 5.15 £ 75cl Bottle 37.50

Tawny Port 10 Years Old Quinta do Porto FerreiraThe nose is characterised by an excellent balance between the floral and ripe fruit aromas of the grapes themselves and the spicy, dry fruit aromas of long ageing in barrel. The palate shows the classic, fresh Ferreira style, achieving fine balance and a long finish.£100ml 5.85 £75cl Bottle 42.50

Warre’s Otima Tawny 10 YearGentle dried fruit with an attractive toasty, savoury character. Rich and suave with caramelised orange peel incisiveness combining freshness with the complexity of age.£100ml 7.90 £ 50cl Bottle 38.50

**OPENING TIMES**

Monday – Thursday 10am – 11pm  
Friday & Saturday 10am – 12am  
Sunday 10am -11pm