

**STARTERS**

Soup of the day VE	£11
Ham hock terrine pickles, toasted sourdough	£12
Burrata V heritage tomatoes, basil pesto, seeded cracker	£15
Cornish Plaice ceviche avocado, chilli & citrus dressing	£16

**SANDWICHES***Served with fries*

Classic club sandwich	£16
Wild mushroom croque monsieur	£14
Dry aged cheeseburger bacon, club sauce, sesame bun	£23
Chargrilled sirloin ciabatta caramelised onions, rocket, Stilton	£19

**SALADS***Add grilled chicken or tiger prawns | £12*

Caesar salad dry cured bacon, rosemary croutons, Parmesan & anchovy dressing	£16
Seared tuna Niçoise soft boiled egg, green beans, black olives, Jersey royals, sundried tomatoes	£18/£32
Crayfish salad avocado, roast red pepper salsa & focaccia crostini	£17
Roast pattypan squash VE courgette, wild rocket, sauce vierge	£14

**MAINS**

Chicken Milanese rocket & Parmesan	£28
Chalk stream sea trout seasonal baby vegetables, tarragon pistou	£28
Courgette & garden pea risotto V Cashel blue cheese, toasted pine nuts	£26
Roast cauliflower steak V romesco sauce, confit shallots	£22

**SIDES**

Fries VE	£6
Herby buttered baby potatoes V smoked Maldon salt	£6
Twineham Grange & truffle fries V	£8
Green beans confit shallots & lemon butter	£6
Isle of Wight heritage tomato salad VE basil	£7
Tender stem broccoli VE romesco and smoked almonds	£6

**DESSERTS**

Classic vanilla crème brûlée V GF Irish butter shortbread	£9
Bakewell French toast V mirabelle plum, amaretto, clotted cream	£10
Paxton & Whitfield cheese board oat crackers & apricot chutney	£16

V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. Prices in British Pound Sterling £. We strive to source all of our products from local and sustainable sources. Our Coffee is from Bailies Direct Trade Coffee who source their coffee from ethical and sustainable sources.

