

Summer Menu

2 courses £18 | 3 courses £22

While You Wait

Young's Sourdough, Marmite Butter (vg) 45 l Kcal £.6

Mixed Olives (vg) 13 l Kcal £4.50

Starters

Spinach, Watercress & Pea Soup, Campillou (vg)

175 Kca

Isle of Wight Tomato, Oregano, Shallot and Radish Top Pesto (vg)

235 Kcal

Smoked Mackerel Rillette, Multi-Seed Cracker, Pickled Cucumber

344 Kcal

Mains

Dingley Dell Pork Ribeye Steak, Grilled Tenderstem Broccoli, Pickled Shallots,

Anchovy & Caper Mayonnaise (£5 supplement)

513 Kcal

Kiln Smoked Salmon, Suffolk Mids, Watercress & Cucumber Salad with Mustard Creme

Fraiche Dressing (£5 supplement)

401 Kcal

Isle of Wight & Broad Bean Tomato Gnocchi, Radish Top Pesto, Toasted Seeds (vg)

572 Kcal

Puddings

Honey Roasted Peach, Mascarpone, Toasted Hazelnuts (v)

325 Kcal

Featherbed Strawberry Sable (vg)

375 Kcal

Peach & Apricot Crumble, Vanilla Ice cream (vg)

298 Kcal

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)