



Starters

Sundried Tomato and Rosemary Focaccia, Olives, Olive Oil and Balsamic Vinegar - £6.50

Butternut Squash and Sweet Potato Soup, Focaccia - £6.50

Smoked Salmon Pate, Textures of Beetroot and Cucumber - £8.95

Lamb Belly Croquettes, Tomato and Mint Salsa - £6.95

Spicy Chicken Satay, Quinoa, Peas, Sweetcorn, Toasted Coconut - £6.95

Mains

Wild Mushroom and Pea Risotto, Parsley Cream, Parmesan, Garlic Bread - £13.50

Vegan Chilli, Fries, Guacamole, Salsa - £11.95

Beer Battered Fish, Chunky Chips, Garden Peas, Caper Aioli - £15.50

Battered Scampi Tails and King Prawns, Chunky Chips, Garden Peas, Caper Aioli - £16.50

Pan Fried Wild Seabass, Lemon and Parsley Arancini, Hollandaise Sauce - £14.50

Confit Duck Leg, Dauphinoise Potatoes, Winter Vegetable Medley, Jus - £16.50

Beef Rump and Ox Cheek Pie, Creamed Potatoes, Winter Vegetables, Jus - £13.50

Chicken Supreme, Crispy Pancetta, Bubble and Squeak Rosti, Baby Vegetables, Jus - £12.50

Wild Seabass, Niçoise Salad - £10.50

Island Reared 8oz Rump Steak, Chunky Chips, Peppercorn Sauce, Plum Tomato, Field Mushroom, Rocket Parmesan Salad - £25.50

Desserts

Christmas Pudding, Vanilla Crème Anglaise - £4.95

Chocolate Brownie, Salted Caramel, Banana Ice Cream - £7.95

Orange Bread and Butter Pudding, Vanilla Crème Anglaise - £6.95

Selection of British and Isle of Wight Cheeses, Oatcakes, Celery, Grapes, Tomato Jam - £10.50

Selection of Ice Creams: Vanilla, Strawberry, Chocolate, Banana - £2.00 per scoop

Selection of Sorbets: Raspberry, Mango, Sangria, Blackberry, Apple - £2.00 per scoop

Food allergies and intolerances:

Please speak to our staff about the ingredients in your meal when making your order. Please allow time for preparation as all our meals are cooked to order. Dishes may take 30 minutes to prepare.