



NIBBLES

ARTISAN BREAD, <i>Spanish Picual extra virgin olive oil, balsamic and flavoured butter</i>	4
GARLIC AND HERB MARINATED SPANISH OLIVES	4
SALT & PEPPER SQUID, <i>sweet chilli sauce</i>	6.50
BAKED CAMEMBERT TO SHARE, <i>chilli jam, toasted focaccia</i>	14
CURED SPANISH MEATS TO SHARE, <i>focaccia, cornichons, caper berries</i>	15
FISH PLATTER TO SHARE, <i>Smoked salmon, whitebait, crayfish, cold poached salmon, salt and pepper squid, lemon mayonnaise, toasted sourdough</i>	17

STARTERS

CREAM OF CAULIFLOWER SOUP, <i>truffle oil, toasted almonds, artisan bread</i>	6.50/9.50
CHICKEN LIVER PARFAIT, <i>melba toast, red onion marmalade</i>	7.50
GOATS CHEESE AND BEETROOT TARTLET, <i>fig and walnut salad</i>	8
ISLE OF WIGHT HERITAGE TOMATO AND BOCCONCINI SALAD, <i>basil leaves, cucumber panna cotta</i>	8
SMOKED HAM HOCK RILLETTES, <i>toasted sourdough, Dorset apple syrup</i>	8
OAK SMOKED SCOTTISH SALMON, <i>crayfish salad, lemon dressing</i>	9.50
CORNISH SCALLOPS, <i>cauliflower purée, black pudding, chorizo crumb & pea shoots</i>	12

MAINS

GRILLED HALLOUMI, ROASTED PEPPER & FLAT MUSHROOM BURGER, <i>rocket, sweet chilli sauce & sweet potato fries</i>	14
PHEASANT ALE BATTERED FISH AND CHIPS, <i>crushed peas, tartare sauce, lemon</i>	14
6 OZ BEEF BURGER & SMOKED APPLEWOOD CHEDDAR, <i>smoked bacon, coleslaw, brioche bun & skinny fries</i>	14
PEARL BARLEY, BUTTERNUT SQUASH & TENDERSTEM BROCCOLI SALAD, <i>sun blushed tomatoes & balsamic dressing</i>	14
SPIDER STEAK, <i>house salad, skinny fries & garlic aioli</i>	16.50
CHICKEN SCHNITZEL, <i>sautéed potato, smoked bacon, house salad, lemon</i>	18
PAN FRIED SEA TROUT, <i>linguini, Mediterranean vegetables, dressed rocket, chilli and lime dressing</i>	19
PAN ROASTED CREEDY CARVER DUCK BREAST, <i>celeriac puree, fondant potato, baby carrots & five spice jus</i>	20
ROAST SCOTTISH HALIBUT <i>samphire, peas, cherry tomatoes, new potatoes, warm tartare</i>	24
ROAST RUMP OF LAMB, <i>rosemary rosti, crushed pea and mint, baby leeks, broad beans, red wine jus</i>	24
8OZ WILTSHIRE RIBEYE CHARGRILLED WITH GARLIC BUTTER <i>Slow roast cherry tomatoes, confit garlic, triple cooked chips, peppercorn or garlic aioli</i>	25
CHARGRILLED CHATEAUBRIAND TO SHARE, <i>16oz of Wiltshire beef, garlic butter, confit garlic, slow roast cherry tomatoes, triple cooked chips, rocket & Parmesan salad, peppercorn sauce, garlic aioli & red wine sauce</i>	60

SIDES 3.50 EACH

SKINNY FRIES/ TRIPLE COOKED CHIPS/ SWEET POTATO FRIES/GREEK SALAD/ISLE OF WIGHT TOMATO, BASIL & BALSAMIC GLAZE / FINE GREEN BEANS & SMOKED BACON/PARSLEY BUTTERED NEW POTATOES/GREEN SALAD/GARLIC AIOLI (2.50)

All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens