



A la carte menu

Starters

Twice baked Isle of Wight cheese soufflé, apple and walnut salad, honey mustard dressing
£9.00

Mussels, classic moules mariniere or red Thai coconut curry £8.00 / £14.50

Tempura of tiger prawns, mango and baby gem salad, sweet chilli creme fraiche £9.50

Cajun spiced chicken Caesar salad £8.50 / £14.50

Potted rabbit rilette, pistachios, carrot chutney, onion bread £8.00

Oak smoked salmon cannelloni, beetroot salad, horseradish cream £8.50

Mains

Grilled ribeye steak, flat mushroom, baked tomato, onion rings, chunky chips £23.00
(Served with a choice of Stilton, or peppercorn sauce)

Battered fillet of haddock, chunky chips, crushed peas, tartare sauce £15.00

Wild boar burger, topped with bacon and cheese, coleslaw, salad leaves,
French fries £14.50

Pan fried cod fillet, tapenade crushed potatoes, chorizo and clam sauce £18.50

Chicken and crab roulade, spring onion potato pancake, pea purée £18.50

Butternut squash and smoked cheddar risotto, crispy sage, rocket salad £15.00

Spicy sweet potato falafel, superfood salad, tahini dressing £15.00

Desserts

Trio of chocolate, mocha creme brûlée, white chocolate mousse, warm chocolate and walnut
brownie £7.50

Sticky toffee pudding, ginger toffee sauce, beer ice cream £7.00

Pear and almond tart, vanilla bean custard £7.00

Orange cardamom creme brûlée, lemon shortbread £6.50

Selection of English and continental cheeses, biscuits, chutney £9.00

Ice cream and sorbet £2.00 per scoop

*Please let us know if you have an allergy or intolerance to any food.
Some dishes can be adapted to accommodate allergies, please ask a member of the team.*