

MAIN MENU

TO START

Isle of Wight tomatoes, goats' curd,
chilled tomato soup £10 (v)

Peppered mackerel, horseradish potato
salad, feta, watercress £12

Fennel cured trout, cucumber,
mint, fennel £13

English burrata, courgette salad,
spiced onion jam £14 (v)

Duck liver parfait, piccalilli,
sourdough crackers £11

Roasted XL Orkney scallop, pork belly,
apple, elderflower dressing £24

SIDES £5

Triple cooked chips

IoW tomatoes, marinated feta, seeds

Potato rosti, smoked mayo,
pickled jalapeno

Waldorf salad

Broccoli, Caesar dressing, crispy onions

SNACKS £5

Gordal olives

Ale bread, whipped butter

Cheddar and jalapeno croquettes

Pork skin puffs, apple

Duck leg bon bon, pickled walnut ketchup

TO FOLLOW

Roasted monkfish, coco beans, broccoli,
basil, sunflower seed sauce £26

Creedy carver duck breast, leg bonbon,
summer peas, blackcurrants £30

John Dory, summer veg chowder,
smoked mussel sauce, trout roe £30

'Old Winchester' and onion tart,
smoked shallot, summer truffle £24 (v)

Spiced, crispy cauliflower, romesco sauce,
sun dried tomatoes, rocket £20 (v)

Longhorn Ribeye, Caesar gem wedge, beef
fat béarnaise, triple cooked chips £34

