

CELEBRATIONS

MENU

TWO COURSES £39 | THREE COURSES £46

STARTERS

BROWNS STEAK TARTARE

Chopped seared fillet steak, raw egg yolk, toasted sourdough.

BAKED SCALLOPS*

Baked in the shell, chorizo velouté, Isle of Wight tomatoes, lemon.

DEVON CRAB ON TOAST

Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.

BEETROOT & APPLE TARTARE (ve)

CROUTONS, PICKLED RADISH, CANDIED SEEDS.

MAINS

FILLET (200g) (SUPPLEMENT: 10)

Served with fries and dressed watercress.

BUTTERFLIED SEA BASS

Isle of Wight tomatoes, Nocellara olives, sautéed baby potatoes, charred lemon.

PAN-ROASTED COD*

Pomme Anna, leeks, salsa verde, warm tartare sauce, charred lemon.

PAN-SEARED DUCK BREAST*

Honey soy glaze, charred Hispi cabbage, caramelised onion, miso purée, chargrilled spring onion.

ISLE OF WIGHT AUBERGINE* (ve)

Miso-glazed aubergine, shimeji mushrooms, sautéed spinach, soya beans, sticky Jasmine rice, crispy leeks.

DESSERTS

BRAMLEY APPLE & RHUBARB CRUMBLE (v)

Stem ginger ice cream.
Vegan option available.

CHOCOLATE TORTE (v)

Blackcurrant sorbet, Belgian cocoa crumb, blackberries.

STICKY TOFFEE PUDDING (v)

Bourbon vanilla ice cream.

TIRAMISU*

Mascarpone cream, Kahlúa® coffee liqueur & coffee-soaked sponge, cocoa powder.



SCAN TO VIEW CALORIE INFORMATION

Adults need around 2000kcal a day.



Allergen information: If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.