

CELEBRATIONS

MENU

TWO COURSES £43 | THREE COURSES £50

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.

PAN-SEARED DUCK BREAST*

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

BUTTERFLIED SEA BASS

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

ISLE OF WIGHT AUBERGINE* (ve)

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

PAN-ROASTED COD*

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

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.