

Evening menu
6pm - 10pm

Appetisers

- Pea & mint soup, crème fraîche (hot or chilled) 9
- Whipped cod's roe, fennel, dandelion & radish, lemon dressing 11.5
- Roast whole aubergine, lemon tahini, pomegranate molasses, lychee 11.5
- Whole globe artichoke, vinaigrette 9
- Pan seared mackerel, pickled rhubarb 10

Snacks

- Tempura courgette, goats cheese bon bon, truffle mayo 8.5
- Club sandwich - chicken, bacon, tomato, lettuce & tarragon mayonnaise 14
- Scottish smoked salmon, sourdough toast 11
- Focaccia, gremolata sauce 6

Salads, plants & grains

- Roast cauliflower 'rarebit', green lentils, chermoula, crispy chickpeas 16 (vegan option available)
- Devonshire crab linguine, lemon, parsley, chilli 19
- Chicken, avocado & pumpkin seed salad 16
- Roast cauliflower, dukkah, radish, pomegranate, herbs & sweet potato hummus 17
- Greenberry salad - white crab meat, samphire, shaved cucumber, radish, baby gem, lemon & dill dressing 17
- Pea, broad bean & lemon zest risotto, whipped ricotta 15
- Endive, Roquefort & candied pecan salad 14
- Moving mountains vegan burger, vegan 'cheese', crispy onions, fries & garlic 'aioli' 17

Meat and Fish

- Blackened salmon, Lollo rosso, cherry tomato, avocado, pink fairs potatoes and cucumber 23
- Moroccan spiced lamb burger, pickled cucumber, sweet potato fries, harissa mayo 19
- Pan roasted sea bream, broad beans, crushed new potatoes, samphire & lemon butter dressing 22
- Chicken Schnitzel Holstein, St.Ewe fried egg, capers, anchovies 23
- Lamb rump (served pink), puy lentils, green beans & salsa verde 27
- Battered haddock, triple cooked chips, minted mushy peas & tartare sauce 16.5

Sides

- Fries 6
- Sweet potato fries 6
- Rocket & parmesan salad 6
- Seasonal greens 6
- Heritage carrots 7
- Whipped tofu, apricot harissa & dukkah
- Isle of Wight tomato salad 6
- Basil & balsamic vinegar

Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before ordering please speak to us about any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 5p per £1 for credit card charges & administration costs relating to distribution of the Tronc. The company does not profit from this). Please note that some of our dishes may contain genetically modified products.

