



## FOR THE TABLE

ASPEN FRIES – TRUFFLE, PARMESAN, CHIVES 4.5

OLIVES, BAKER'S BREAD, OIL AND BALSAMIC 6

BAKER'S BREAD, WIGHT SALT BUTTER 6

## TO START

SALMON GRAVADLAX, BEETROOT, PICKLED CUCUMBER, WIGHT HONEY DRESSING 11

HERBED GNOCCHI, ROQUEFORT MORNAY, PEPPERED ROCKET 10 (VEGETARIAN)

DUCK LIVER PARFAIT, HAZELNUT CRUMBLE, SOUR CHERRY CHUTNEY, BRIOCHE 12

FOREST MUSHROOMS ON SOURDOUGH, POACHED EGG, BEARNAISE 9 (VEGETARIAN)

## MAIN COURSE

LIGHT OAK SMOKED PORK FILLET, STORNOWAY BLACK PUDDING,  
DAUPHINOISE POTATOES, KALE 17

MONKFISH, SPLIT GOAN SAUCE, LENTIL DHAL, MANGO GLAZED POTATOES 20

ISLE OF WIGHT BEEFBURGER, BRANDY-SOAKED ONION,  
SMOKED GRUYERE, DIJON MUSTARD, HAND CUT CHIPS 17

VEGAN BURGER, TRUFFLED MAYONNAISE,  
TORCHED RED ONION, HAND CUT CHIPS 17 (VEGAN)

LOCAL GIN AND TONIC BRINED FISH, WIGHT HONEY BEER BATTER,  
HAND CUT CHIPS, MINTED MARROWFAT PEAS,  
TARTARE, CRISPY CAPERS 18

SMOKED DUCK BREAST, FRISEE, TOASTED WALNUTS, RASPBERRY VINAIGRETTE 16



## DESSERT

MARTINI CHEESECAKE, ISLAND ROASTED COFFEE ICE CREAM 10

AFFOGATO - IOW VANILLA ICE CREAM & A SHOT OF IOW ROASTED COFFEE 8

COCONUT AND MANGO BAVAROIS, TONKA SHORTBREAD 9

CHEFS SELECTED CHEESE WITH BISCUITS, QUINCE JELLY, FROZEN GRAPES 12

ELDERFLOWER ITALIAN MERINGUE, COMPRESSED RHUBARB, GIN SORBET 11

## CHILDRENS (UNDER 12'S)

BRINED LOCAL FISH, HAND CUT CHIPS, TARTARE SAUCE, MARROWFAT PEAS 12

ISLE OF WIGHT BEEFBURGER, GRUYERE AND HAND CUT CHIPS 11

HERBED GNOCCHI, HERBED ROCKET, FINISHED WITH PARMESAN 10 (VEGETARIAN)

VEGAN BURGER WITH MAYONNAISE, HAND CUT CHIPS 11

## SANDWICHES - SERVED UNTIL 5PM

PROSCIUTTO CROQUE MONSIEUR 11

BLUSHED TOMATO, ROASTED GARLIC, BASIL AIOLI 10 (VEGAN)

FISH FINGER – TONIC BATTERED FISH, MARROWFAT PEAS, TARTARE, ROCKET 11

MEDIUM RARE RIBEYE, ARUGULA, PESTO, DIJON AIOLI, GRILLED CIABATTA BREAD 14

## SIDES

ASPEN FRIES – TRUFFLE, PARMESAN, CHIVES 4.5

DAUPHINOISE POTATOES 4

HAND CUT TRIPLE COOKED CHIPS 4

DRESSED SALAD 3