

STARTERS

- BAKED SOURDOUGH & OLIVES** 4.95
Olive oil & Balsamic, Smoked Sea Salt (vg)
- SMOKED CHEDDAR & GOAT ALE SOUP** 5.95
Charred Sourdough & Crispy Prosciutto (vo)
- SMOKED MACKEREL ON TOAST** 9.5
Horseradish Dressing, Pickled Red Onion, Fennel & Cucumber Salad (gfo)
- PROSCIUTTO & BLUE CHEESE SALAD** 8.95
Isle of Wight Blue, Charred Pear, Walnut, Spinach & Crispy Prosciutto (v/gf)
- CRISPY SQUID** 8.95
Sweet Chilli Soy Dip, Chilli, Ginger & Spring Onion Salad (gf)
- MUSHROOM & TRUFFLE PÂTÉ** 7.95
Wild Mushroom, Cashew & Truffle Pâté, Charred Sourdough & Fig & Onion Chutney (vg/gfo)

HOUSE REGULARS

- RISOTTO** 13.95
Butternut Squash & Sage, Truffle Oil (vg/gf)
- VEGAN MOVING MOUNTAINS BURGER** 15.95
American Mustard, Ketchup, Lettuce, Tomato, Red Onions, Gherkins, Vegan Cheese, Tomato Relish & Fries (vg)
- FISH & CHIPS** 15.95
Beer Battered Cod Loin, Homemade Tartare Sauce, Crushed Minted Peas & Hand Cut Chips (gfo)
- THE ‘G.O.A.T.’ BURGER** 15.95
Monterey Jack, Bacon, Fried Onions, American Mustard, Ketchup, Lettuce, Tomato, Gherkins, Red Onion, Tomato Relish & Fries (gfo)
- SEA BASS FILLETS** 19.95
Lime & Soy Glaze, Rice Noodles & Pak Choi, Finished with Spring Onion, Chilli & Ginger

SALADS

- WINTER SALAD** 12.95
Couscous, Red Onion, Roast Aubergine, Mixed Leaves, Figs, Pistachios, Oak Smoked Tomatoes, Honey & Mustard Dressing (vg/gfo)
- SUPERFOOD** 12.95
Sweet Potato, Butternut Squash, Spinach, Kale, Carrot, Blueberries, Cashews, Cranberries, Pomegranate, Cauliflower Couscous, Quinoa & Walnuts (vg/gfo)
- Add Halloumi, Chicken or Crayfish to either Salad 2 or Smoked Mackerel 3*

Roasts

- All Served with Marmite Roast Potatoes, Roasted Vegetables, Cauliflower Cheese, Yorkshire Puddings and Gravy
- PORK** 16
Roast Loin Of British Pork, Apple & Sage Stuffing, Crackling (gfo)
- BEEF** 17
Sirloin Of Beef, Yorkshire Pudding (gfo)
- CHICKEN** 16
Wrapped in Bacon, Sage & Onion Stuffing (gfo)
- NUT ROAST** 12
Butternut Squash & Cashew Nut Roast (v/vgo/gfo)

Pizza

- MOZZARELLA & TOMATO** 12
Bocconcini Mozzarella, Mixed Cherry Tomatoes, Balsamic Glaze & Fresh Basil (v/vgo)
- HOISIN DUCK** 15
Hoisin Sauce Base, Confit Duck Leg, Finished with Spring Onions, Cucumber & Crispy Duck Skin Crumb
- SPICY MEATY** 15
Pepperoni, Smoked Bacon, Chicken, Jalapeños & Maple Sriracha Sauce
- BBQ PULLED PORK** 14
BBQ Sauce Base, Pulled Pork, Smoked Bacon, Sweetcorn, Pineapple & Coriander
- KING PRAWN** 15
Basil Pesto Base, Garlic King Prawns, Oak Smoked Sun Blushed Tomatoes & Bocconcini Mozzarella
- TRUFFLE MUSHROOM** 13
Wild Mushrooms, Onion & Fig Jam, Rocket, Old Winchester Shavings & Truffle Oil (vgo)
- extra toppings 1.5 vegan cheese 1.5

Sides

- SKINNY FRIES 4
- HAND CUT CHIPS 4
- TRUFFLE & PARMESAN FRIES 5
- SWEET POTATO FRIES 4.5
- SAUTÉED GREENS 4.5
- CHOPPED SALAD 4

Please let us know of any allergies or dietary requirements. Our dishes are made on site and may contain trace ingredients. There is a discretionary 10% service charge added to your bill for parties of six or more.

v - vegetarian | vg - vegan | vo - vegetarian option | vgo - vegan option | gf - gluten free | gfo - gluten free option