



SET MENU


Choose Two or Three Courses for 27.50 / 32.75

STARTERS

Roast Red Pepper Soup & Ciabatta **v**

Garlic & Paprika King Prawns, Isle of Wight Tomatoes, Toasted Sourdough


Baked Saint Marcellin, Sultanas & Red Chicory

Artichokes, White Beans & Tomatoes, Herb Dressing 

MAINS

Free-range Chicken Caesar Salad, Anchovies, Parmesan & Croûtes

Pan-fried Seabass, Ratatouille & Fennel Salad

Indian-spiced Sweet Potato Patties, Emerald Spinach, Coconut & Red Onion Salad 

Steak Diane - Fillet Steak Medallions & Chips, Mushroom, Shallot & Cream Sauce (+5.95)

PUDDINGS

Summer Pudding, Blueberry Compote & Vanilla Ice Cream 


Crème Brûlée, Shortbread **v**


Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb **v**

British Cheese Plate - Clara Goats, Cornish Gouda & Solstice,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE


Isle of Wight Tomato Salad 4.75 

Thick-cut Chips or Skinny Fries 4.50 

Onion Rings 4.75 

Caesar Salad, Anchovies & Parmesan 4.75

Tempura Courgette Fries, Truffle Dip 5.00 **v**

Ssamjang New Potatoes, Chilli & Sesame 4.50 

Halloumi Fries, Bloody Mary Ketchup 6.75 **v**

v Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.