

LUNCH MENU

NIBBLES

- Sundried Tomato and Rosemary Marinated Olives - 6
Vadouvan Spiced Pork Puff - Crushed Braeburn - 6
Honey Roasted Parsnips - Romesco Sauce - Almonds - 6
Crispy Cod Bites - Tartar Sauce - Lemon - 7.5

STARTERS

- Beetroot Cured Salmon - Dressed Baby Watercress - Pear - 12
Gallybagger Soufflé - Dijon Velouté - Pickled Pearl Onions - 13
Celeriac and Apple Soup - Hazelnut Crumb - Focaccia - 11.5
Pulled Ox Cheek - Sourdough - Biquinho Peppers - Toasted Almonds - Pea Shoots - 12

SANDWICHES

- Gallybagger Cheese - Branston Pickle - 11.5
Smoked Salmon - Black Pepper Cream Cheese - Cucumber - 13.5
Bacon - Crispy Shallot - Harissa Yoghurt - Mixed Leaf - 13

MAIN COURSES

- Today Fish - New Potato - Wilted Spinach - Sage Brown Butter - 27
Herb Rubbed Pork Loin - Creamed Potato - Garlic Greens - Crushed Braeburn - 25
Celeriac and Apple Risotto - Crushed Braeburn - Fennel Salad - Salsa Verde - Parsley Cress - 24
Minute Sirloin Steak - Charred Tomato - Truffle Salt Mushroom - Chunky Chips - Peppercorn Sauce - 26

ON THE SIDE

- Peas - Sugar Snaps - Fine Beans - Tarragon and Lemon Butter - 5.5
Fries - Harissa Spiced Yoghurt - 5.5
Roasted Butternut Squash - Pumpkin Seeds - Maple Sherry Dressing - 5.5
Crushed Fried Garlic New Potato - 5.5
Focaccia - Island Gold Rapeseed Oil - 4.5

DESSERTS

- Sticky Toffee Pudding - Ginger Ice Cream - Butterscotch Sauce - 9.5
Pumpkin Tart - Cinnamon Mousse - Vanilla and Rosemary Ice Cream - 10
IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 13.5
Ice Cream - Sorbet - Honeycomb - 8.5
Petit Fours *Perfect with a Coffee - 4.5

Vegetarian/Vegan menu available on request.
Please discuss with our staff if you have any
allergies or an intolerance.



Please note all ingredients including gluten,
nuts, sesame, and other known allergens are
used in our kitchen, therefore, there is a slight
risk of cross contamination.