

## LUNCH MENU

### Nibbles

Sundried Tomato and Rosemary Marinated Olives - 6  
Roasted Heritage Carrot - Maple - Hazelnut - Parsley - 6  
Crispy Cod Bites - Tartar Sauce - Lemon - 7.5  
Blue Cheese Bon Bons - Truffle Yoghurt - 7.5

### Starters

Cured Salmon - Textures of Beetroot - Honey and Dijon Dressing - Herbs - 12  
Gallybagger Souffle - Smoked Celeriac Puree - Pickled Celery - 13.5  
Roasted Carrot and Cumin Soup - Lime Dressing - Sourdough - 12  
Pulled Ox Cheek - Toasted Brioche - Savoury Granola - Red Onion - 12.5

### Main Courses

Battered Today Fish - Chunky Chips - Crushed Peas - Tartar Sauce - Lemon - 25  
Beef Burger - Beef Tomato - Leaf - Brie - Red Onion Mayonnaise - Crispy Shallot - Fries 25  
Pork Belly - Colcannon Mash - Spring Onion - Peppercorn Sauce - 26  
Beetroot Risotto - Chive Cream Cheese - Tenderstem - Pickled Celery - 24

### Sandwiches

Smoked Ham - Leaf - Branston Pickle - 13  
Smoked Salmon - Chive Cream Cheese - Cucumber - 13.5  
Gallybagger Cheese - Spiced Tomato Chutney - 11.5

### On The Side

Tenderstem - Cavolo Nero - Fine Beans - Chervil Butter - 5.5  
Fries - Truffle Yoghurt - Parsley - 5.5  
New Potato - Sherry and Maple Dressing - Thyme - 5.5  
Colcannon Mash - Bacon - 5.5  
Focaccia - Island Gold Rapeseed Oil - 4.5

### Desserts

Dark Chocolate Delice - Hazelnut - Vanilla - Honeycomb - 12  
Rum Pineapple - Mango - Basil - Coconut - 11  
IOW Cheese (Soft White - Gallybagger - Blue) - Fruit - Miller's Crackers - Condiment - 13.5  
Ice Cream - Sorbet - Honeycomb - 8.5  
Madagascan Vanilla Ice Cream Affogato - 7

Please discuss with our staff if you have any allergies or intolerances. 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.

