

To Start

Soup of the Day - 8.75

Gallybagger Soufflé - Onion Velouté - Black Onion Seed - 8.5

Smoked Chicken Terrine - Harissa - Artichoke - 8.95

Smoked Haddock Chowder - Charred Corn - Quails Egg - 8

Main Course

Beef Sirloin - Yorkshire Pudding - Seasonal Vegetables - Roast Potatoes - 19.5

Pork Loin - Seasonal Vegetables - Roast Potatoes - Granny Smith - 19.5

Salmon Supreme - Lemon Polenta - Watercress Velouté - 18

Beetroot Risotto - Candy Walnut - Herbs - Yogurt - 15

To Finish

Chocolate Brownie - Maple - Pecan - 8

Vanilla Brûlée - Mango - Honeycomb - 8

Sticky Toffee - Butterscotch - Ginger - 8

Isle of Wight Cheese - Millers Crackers - Chutney - 9

Ice Cream - Sorbet - 7

On the Side

Triple Cooked Chips - Garlic Aioli - 4

Seasonal Vegetables - Herb Butter - 4

Root Veg- Black Sesame - 4.5

Vegetarian/Vegan menu available on request. 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