

STARTERS		MAINS		SNACKS		SIDES	
SCALLOPS		NATIVE LOBSTER		OLIVES / 5.00		CRUSHED POTATO & HERBS / 4.00	
Charred leek, Champagne Beurre Blanc, black garlic, crispy onions 18.00		Served with garlic butter, House salad & fries Half 45.00 Whole 80.00		Green & black olives		SEASONAL SALAD / 4.00	
POACHED HEN EGG		CORN-FED CHICKEN		FOCACCIA / 8.00		SEASONAL GREENS / 6.00	
Pea velouté , sugar snap peas, edamame, hen of the wood mushrooms 14.00		Wild mushroom, pickled girolles, summer peas, mushroom velouté 30.00		Served with Houmous		SEASONAL FRIES / 4.00	
YELLOWFIN TUNA		ISLE OF WIGHT LAMB		CRISPY CHICKEN / 8.00			
Compressed watermelon, fermented chili, sea herbs, tomato ponzu 17.00		Barbecue rump & roasted loin, baby gem heart, I.O.W Tomato's, lamb jus 36.00		Siracha sauce, Wakame seaweed			
QUAIL KIEV		RICOTTA TORTELLINI		SCAMPI / 8.00			
Confit leg, pineapple pickle, smoked BBQ glaze 17.00		Pickled girolles, summer truffle, parmesan, velouté & herb oil 26.00		Katsu sauce, wakame seaweed			
AGED BEEF TARTARE		TURBOT					
Smoked hollandaise, dill powder, crispy capers 15.00		Dressed lobster, courgette, nasturtium, Champagne & caviar, Beurre Blanc 42.00					
BURRATA		GLAZED BLACK COD					
Warm Isle of Wight tomatoes, aged balsamic 15.00		Crispy octopus, smoked almond romesco, chorizo jam, preserved lemon & sea herbs 36.00					
		8oz ISLE OF WIGHT FILLET STEAK					
		Confit tomato, field mushroom, chunky chips, peppercorn sauce & watercress salad 45.00					
		ISLE OF WIGHT VEGETABLE GARDEN					
		Goat's curd, courgette flower, summer vegetables, Isle of Wight tomato consommé 28.00					
		MARKET FISH					
		Samphire, crushed new potatoes & Beurre Blanc – £MP					

DESSERT

VANILLA PARFAIT

Honeycomb, local strawberries, Champagne & elderflower consommé – 13.00

CHOCOLATE DELICE

Salted caramel, cocoa crumb, Horlicks ice-cream – 13.00

PISTACHIO & RASPBERRY ROULADE

White chocolate, cassis sorbet – 14.00

SELECTION OF ICE CREAM

Local ice-cream—7.50

PEACH MELBA

Peach mouse, raspberry gel, olive oil cake, & peach compote - 14

AFFOGATO

Freshly ground coffee, vanilla ice-cream & shortbread – 9.00

Add a liquor – 5.00

BRITISH CHEESEBOARD

Trio of cheese, celery, grapes, artisan crackers & chutney – 15.00

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