



SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) 5.50 sun-blushed tomatoes	Padron Peppers (gf) (ve) 5.25 olive oil, Maldon sea salt	Spiced Maple-roasted Nuts (gf) (ve) 4.75
	Hummus (gfa) (ve) 5.95 pomegranate, roasted hazelnut, coriander, flatbread	Pigs in Blankets 5.75 honey & mustard glaze

SMALL PLATES

Crispy Fried Chicken (gf) 8.50 hot chilli honey, lemon mayo	Halloumi Fries (gf) (v) 9.50 cornflake crumb, chipotle mayo, pomegranate, coriander	Superfood Summer Salad (gfa) (ve) Small 8.25 Large 13.50 baby spinach, fennel, orange, roasted corn, giant cous cous, kalamata olives, lemon vinaigrette, hummus
King Prawns (gfa) 11.75 romesco sauce, garlic chilli parsley butter, focaccia	Crispy Pork Belly Bites (gfa) 8.50 thai chilli honey, crispy shallot, coriander & lime	
Crispy Squid (gf) 8.25 chilli, spring onion, aioli	Burrata (v) (vea) 12.50 Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough	Bread & Olive Board (ve) 13.75 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip

SUNDAY ROASTS

ALL ROASTS ARE SERVED WITH ROAST POTATOES, GREENS, ROAST CARROTS, MASHED SWEDE

Rare Sirloin of Beef (gfa) 21.75 Yorkshire pudding	Beetroot, Squash & Pine Nut Wellington (ve) 16.50 vegan gravy
Belly of Pork (gfa) 18.50 apricot & pork stuffing, Yorkshire pudding	Trio of Meats (gfa) 25.25 rare sirloin of beef, roast chicken crown, belly of pork, apricot & pork stuffing, Yorkshire pudding
Roast Chicken Crown (gfa) 18.95 apricot & pork stuffing, Yorkshire pudding	

MAINS

Beer-battered Fish & Triple-cooked Chips (gf) 17.75 North Sea haddock, pea purée, tartare sauce	Traditional English Pork Sausages 12.25 mashed potato, onion gravy, seasonal greens	Asparagus & Pea Risotto (gf) (ve) Small 8.25 Large 13.25 gremolata
Pan-fried Chalk Stream Trout 23.25 purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aioli	Dressed Crab (gf) 17.25 chipotle potato salad, mixed leaf & cherry tomato	Watermelon & Whipped Feta Salad (gf) (ve) 13.50 Isle of Wight tomatoes, green olives, chervil

GRILLS

Chuck & Rib Burger (gfa) 16.95 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Smoked Mushroom Burger (ve) 15.50 vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries
Crispy Chicken Burger (gfa) 15.95 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	Grilled Chicken Çaesar Salad 14.75 crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing

SIDES

Triple-cooked Chips (gf) (ve) 5.25	Mashed Potato (gf) (v) 4.75	Pigs in Blankets 5.75 honey & mustard glaze
Truffle Parmesan French Fries (gf) 6.25	Buttered New Potatoes (gf) (v) 5.25 chives	Roast Potatoes (gf) (ve) 4.75
Fries (gf) (ve) 4.75	Side Salad (gf) (ve) 4.00	Cauliflower cheese to share (v) 6.75
Beer-battered Onion Rings (gf) (ve) 5.25	Buttered Seasonal Greens (gf) (v) 4.50	



(v) Suitable for vegetarians (ve) vegan (ve) vegan alternative available (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.



We'd love to hear from you!
Scan the QR code to leave us a review.