



Dinner Menu

Nibbles

Marinated Gordal Olives (VE) (GF) £4	Cumin & Paprika Spiced Marcona Almonds (VE) (GF) £4
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Starters

Baked Cod (GF) £9 Hazelnut Butter, Celeriac & Watercress Marinated Gordal Olives <i>Great with Naturalmente Bio Grillo Sicilia DOC 2019</i>	Wood Pigeon Bresaola* £10 Seared Asparagus, Hazelnut Dressing, Confit Egg Yolk <i>Great with Cotes du Roussillon Rouge Authentique Domaine Lafage 2018</i>
Rolled Breast of Lamb (GF) £9 Pistachio Dukkah, Butterbean Purée, Kefir, Carrot Top Oil <i>Great with Vivanco Rioja Reserva 2014</i>	Heirloom Beetroot Tart (VE) £8 Beetroot Relish, Goats Cheese Custard, Olive, Walnut, Black Garlic Ketchup <i>Great with Finca La Estacada Varietales Reserva D.O. Ucles</i>
IOW Tomato (V) £8 Grilled Peach & Burrata Panzanella, Romesco, Torn Basil <i>Great with Alois Lageder Riff Pinot Grigio 2019</i>	Pan Seared Scallops* £12 Cockles, Samphire, Nasturtium, Roasted Garlic & Laver Bread Butter <i>Great with Laurenz V Friendly Gruner Veltliner 2016</i>
Sea Trout & Scallop Sausage Roll £9 Tomato Ketchup <i>Great with Chateau St Baillon Cotes de Provence Rose 2019</i>	

Sides

Roasted Gem Lettuce (GF) £4 Caesar Dressing, Manchego	Jersey Royals (V) (GF) £5 Coronation Butter, Golden Raisins, Spinach
Glazed Carrots (GF) £5 Sobresada, Toasted Almonds	Triple Cooked Chips (GF) £4
Asparagus & Purple Sprouting (V) (GF) £6 Chimichurri, Toasted Seeds	Peppercorn / Perl Las Sauce £2.50

Food allergies & intolerance – please speak to a member of the team prior to ordering. Some dishes may contain nuts.

*Denotes that dishes can be modified to suit a gluten free diet.



Mains

Hake on the Bone	£18
Strozzapretti, Raised Cuttlefish, Mussel, Saffron, Prawn, Wild Fenne & Berlotti	
Great with Domaine Lafage Cadireta Chardonnay 2019	
Ratatouille Pithivier (V)	£20
Sauce Vierge, Whipped Feta	
Great with Valpolicella Classico La Dama	
Roasted Duck Breast	£22
Confit Duck Leg Croquette, Beetroot & Celeriac Pressé, Roasted French Beetroot, Maple Balsamic	
Great with Zensa Primitivo IGP Puglia 2019	
Monkfish	£22
Braised Porcini & Chicken Of The Woods, Bottarga, Hazelnut Gnocchi, Wilted Kale, Mushroom & Tarragon Jus	
Great with Bourgogne Chardonnay Les Murelles Domaine Roux 2018	
Vadouvan Spiced Cauliflower (VE)	£19
Butterbean Mash, Toasted Almonds, Chimichurri	
Great with Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019	
Braised Welsh Lamb Shank en Croûte	£23
Smoked Garlic Potato, Braised Cavolo Nero	
Great with Yering Station Little Yering Shiraz Viognier	
Sirloin Steak (GF)	£27
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
Great with Stratus Cabernet Franc 2017	
Fillet Steak (GF)	£30
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
Great with Catena Appellation Vista Flores Malbec 2018	