



evening menu

tuesday to thursday 6 - 9pm, friday & saturday 6 - 9.30pm

nocellara olives 3 v

bread, oil & whipped butter 4.5 v/gfo

local charcuterie & cheese *to share* 14

to start

truffled wye valley asparagus, pine nuts, parmesan, crispy egg 7 v

moules marinière 7.5 gf

spinach gnocchi, wild rabbit ragu, ricotta, isle of wight tomatoes 7

torched mackerel, pickles, brown crab mayo 7 gf

curried lamb scotch egg, raita, onion bhaji 8

to follow

signature beef burger, beer braised onions, blue or cheddar cheese, streaky bacon, fries 14

moules marinière, fries 15 gf

7oz bavette steak, grilled chicory, rosemary chimichurri, heritage tomatoes, watercress 18.5 gf

spinach gnocchi, isle of wight tomatoes, zucchini, kale, ricotta 16 v

fresh catch, crab bisque, moules, crushed new potatoes, crispy kale 19

pork belly, ham hock & black pudding bon bon, celeriac rémoulade, peas 18

lamb rump, hasselback potato, summer vegetables, red wine jus 21 gf

to finish

boozy affogato 5 gf

sicilian lemon tart, pistachio praline, crème fraîche 7

orange & passion fruit crème brûlée, honey shortbread 6.5 gfo

dark chocolate crémeux, aero, honeycomb, raspberry sorbet 7.5

local cheeses, chutneys, sourdough, whipped butter 12

also _____

ten pound tuesdays

lunch 12 - 3pm & dinner 6 - 9pm

signature beef burger, red onion, blue or cheddar cheese, streaky bacon, fries

or

paprika & buttermilk chicken burger, thai slaw, fries

with a choice of wine, beer or cider

10 pounds

steak on thursdays

lunch 12 - 3pm & dinner 6 - 9pm

bavette, watercress, fries

with a choice of wine, beer or cider

15 pounds

sunday roasts

local cuts with all the trimmings

happy hours

two cocktails 10

two bottles of heineken 5

bottle of prosecco 20

4 - 6pm every day