

Summer Menu

2 courses £18 | 3 courses £22

Starters

Pork apple & leek Scotch egg, English mustard | 463 kcal
Chickpea Caesar salad, soft boiled egg, parmesan (ve) | 583 kcal
Isle of Wight bruschetta (vg) | 475 kcal

Mains

Glazed Dingley Dell gammon, fried hen egg & triple cooked chips | 983 kcal
Isle of Wight tomato & basil gnocchi, toasted pinenuts (vg) | 1077 kcal
Heritage Tomato Panzanella Salad (vg) | 438 kcal

Puddings

Lemon posset, shortbread biscuit (ve) | 831 kcal
Chocolate mousse, pomegranate & mint (vg) | 422 kcal
Apple tart tatin, clotted cream (vg) | 683 kcal

To Finish

Tea & Coffee



Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)

January Menu

2 courses £18 | 3 courses £22

While You Wait

Sourdough bread, mustard butter (v) £5 | Salted Padron peppers (vg) £0.0 | Nocellara olives (vg) £5

Starters

Waldorf salad, Cropwell Bishop stilton, celery, grapes & toasted walnuts (v)

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg)

Pork apple & leek Scotch egg, English mustard

Mains

West country minute steak, fries, sea purslane butter

Chestnut mushroom gnocchi, Brussel top pesto (vg)

Hertfordshire chicken leg chasseur, crushed celeriac

Puddings

Yorkshire rhubarb & Bramley apple crumble & custard (v)

Sticky toffee pudding, clotted cream (v)

Gooseberry & Almond fool, shortbread biscuit (vg)

To Finish

Espresso Martini £12.5 | Bourbon Old Fashioned £13 | Bakewell Tart 0.0% £11

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)