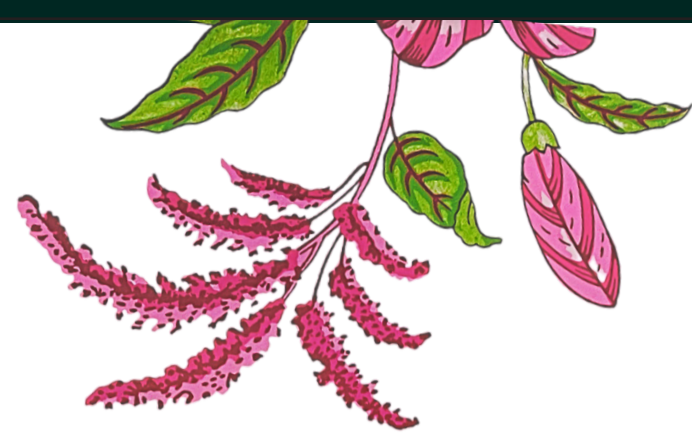


# Evening Menu

## Nibbles

Beer Battered Samphire with Lemon Hollandaise | Pork Quavers  
Mussell Popcorn | Padron Peppers with Black Garlic Mayonnaise | Olives  
Honey and Mustard Glazed Chipolatas | Hummus and Toasted Sourdough

£4 Each or Three for £10



## Sharing Boards and Light Bites

### From The Land

Sliced Continental Meats, Pork Sausage Roll,  
Local Cheese, Smoked Ham, Pickles

£28

Salt and Pepper Squid  
Black Garlic Mayonnaise *GF*

£10

Grilled Chicken Satay  
Peanut Sauce *N, GF*

£10

Hand Dived Shetland Scallops  
Sweetcorn, Chorizo *GF*

£16

### From The Sea

Smoked Salmon, Tiger Prawns, Pickled Cockles,  
Picked Crab, Whitebait, Avruga Caviar,  
Crème Fraiche, Blinis

£30

### Beetroot Carpaccio

Sauteed Wild Mushrooms, Whipped Goats Cheese *GF*

£10

### Venison Carpaccio

Celeriac, Pomegranate, Charred Artichoke *GF*

£13

### From The Garden

Olives, Hummus, Stuffed Peppers, Pickled Onion  
Rings, Black Garlic Mayonnaise, Fried Halloumi,  
Isle of Wight Soft Cheese, Sourdough

*V, VG, GFO*

£22

### Seasonal Soup

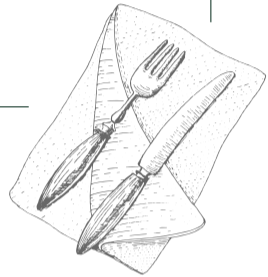
served with fresh Sourdough *GFO*

£8

### Cornish Mussels

White Wine and Garlic Served with bread *GFO*

£10 | £18 - Main Course



## Mains from The Land

### Slow Cooked Belly of Pork

Smoked Ham Hock and Bean Cassoulet,  
Seasonal Greens and Red Wine Sauce *GFO*

£26

### Pan Roasted Guinea Fowl

Charred Hispi Cabbage, Bacon, Pickled  
Blackberry Red Wine Jus *GF*

£26

### Saddle of Venison

Red Cabbage Purée, Wilted Greens,  
Dauphine Potatoes, Red Wine Sauce

£28

### Lamb Shank Massaman Curry

Aromatic, Mild Curry, Potatoes,  
Cashew Nuts, Tenderstem Broccoli, Onions *N, GF*

£28

### 28 Day Aged Sirloin

Cherry Tomato and Rocket Salad *GF*

£32

served with a choice of side and sauce  
*Peppercorn, Red Wine, Lemon Hollandaise ALL GF*

## Mains from The Garden

### Gnocchi

Wild New Forest Mushrooms, Isle of  
Wight Blue Cheese, Watercress

£16

### Roasted Crown Prince Squash

Risotto, Honey Pumpkin Seeds,  
Goats Cheese, Herb Salad *GFO*

£17

### Chargrilled Mediterranean Vegetables and Halloumi Salad

with Peppers, Aubergine, Courgette,  
Balsamic Dressing *GF, VGO*

£17

### Thai Green Vegetable Curry

Peppers, Aubergine, Courgette,  
Broccoli, Bamboo Shoots, Jasmin Rice  
*GF, VE*

£17 | add Chicken or Prawns £5



## Mains from The Sea

### Half Grilled Lobster

Lemon Hollandaise, Cherry Tomato and  
Rocket Salad, Skinny Fries *GFO*

£32

### Fish and Chips

Fillet of Local Fish, Triple Cooked Chips,  
Mushy Peas, Tartare Sauce

£20

### Cornish Day Boat Fish Pie

Young Leeks, English Peas,  
Smoked Cheese Potato and Greens *GFO*

£22

### Pan Roasted Turbot

Surf Clam Velouté, Squid Ink Linguine,  
Samphire

£30

### Grilled Local Fish of the Day

Market Price

served with a choice of side and sauce

### Lobster Macaroni

Poole Bay Lobster, Thermidor Sauce,  
Samphire, Grantinéed

£28

## Sides

Confit Garlic & Lemon Samphire *GF* | Bread & Butter

Triple Cooked Chips *GF* | Skin on Fries

Seasonal Greens *GF* | New Potatoes *GF*

£5 each

## Daily Special

Please ask your server for  
today's special

*GF* - Gluten Free, *N* - Contains nuts, *V* - Vegetarian, *VGO* - Vegan Option Available, *GFO* - Gluten Free Option Available.

If you have any special dietary requirements or allergies,  
please let a member of staff know as soon as possible

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

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