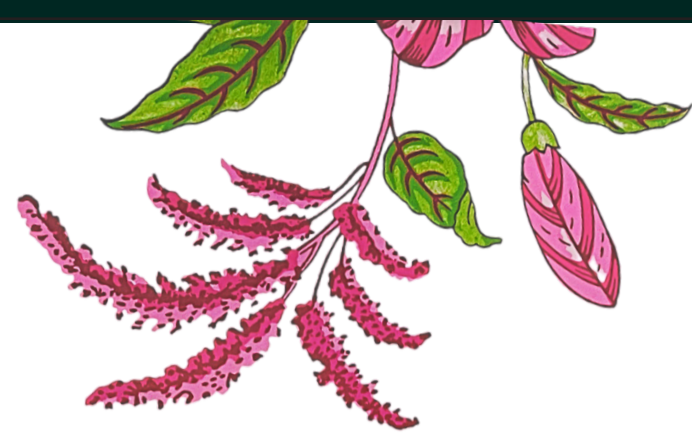


Evening Menu

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

£5 Each or Three for £12



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*

£11

Grilled Chicken Satay
Peanut Sauce *N, GF*

£12

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

£24

Seasonal Soup

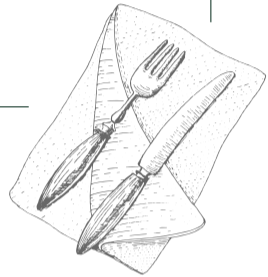
served with fresh Sourdough *GFO*

£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, Pavé Potato,
Pickled Blackberry Red Wine Jus *GF*

£28

Saddle of Venison

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

£30

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*

£36

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

£18

Chargrilled Mediterranean Vegetables and Halloumi Salad

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

£17

Spring Pea and Lemon Risotto

Carnaroli Rice, English Peas, Wild Garlic
Cream Cheese, Pea Shoots, Aged
Balsamic Vinegar *GF*

£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

£34

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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