



Seasonal Set Menu

Two Courses - £26 | Three Courses - £32

To Start

Tomato, Burrata and
Rocket Salad
V, GF

Nduja Arancini
Saffron Aioli,
Parmesan

Seasonal Soup
served with fresh
Sourdough GFO, V

To Follow

Steak Frites and Salad GFO

Add a sauce - Peppercorn, Bearnaise, Red Wine Jus £2.50 supplement

Sole Fillet

Crushed New Potatoes, Capers, Lemons, Anchovies, Tomato Butter Sauce GF

Gnocchi

Rosary Ash Goats Cheese, Spinach, Olives, Roquito Peppers V

To Finish

Tonka Bean Panna Cotta
Compressed New Forest Strawberries,
Micro Lemon Sponge GFO

Lime and Chilli Pineapple Carpaccio
Lime and Ginger Sorbet GF, VG

Hampshire, Dorset and
Isle of Wight Cheese

Spiced Apple Chutney, Artisan
Biscuits, Candied Walnuts N
£4 Supplement

