



Seasonal Set Menu

Two Courses - £28 | Three Courses - £32

To Start

Wild Garlic Arancini
Truffle Mayonnaise
V

Pork Rillettes
Plum Chutney, Sourdough Toast
GFO

Seasonal Soup
Sourdough Baguette

To Follow

Pork Tenderloin
Mustard Mash, Greens,
Cider Sauce

Fillet of Pollock
Spinach, Chunky Chips,
Warm Tartare Sauce

Roasted Gnocchi
Olives, Roquito Peppers, Feta, Pesto
V, N

Optional Sides

Chunky Chips or Fries - £6 | Seasonal Greens - £6 | Truffle and Parmesan Fries - £7.50 | Side Salad - £6
Confit Garlic & Lemon Samphire - £6 | Peas, Bacon, Caramelised Onion - £6 | Maple Glazed Carrots and Bacon - £6

To Finish

Sticky Toffee Pudding
Clotted Cream Ice Cream, Toffee Sauce

Lime and Chilli Pineapple Carpaccio
Mojito Sorbet GF, VG

Hampshire, Dorset and
Isle of Wight Cheese
Spiced Apple Chutney, Artisan Biscuits, Candied Walnuts N
£4 Supplement



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