

Evening Menu

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

GF - Gluten Free, N - Contains nuts, V - Vegetarian, VG - Vegan, VGO - Vegan Option Available,
GFO - Gluten Free Option Available, VO - Vegetarian option available

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

Nibbles

Beer Battered Samphire, Lemon Hollandaise V | Halloumi Fries, Sweet Chilli Mayonnaise V, GFO | Olives VG, GF | Chickpea Chips, Mint Yoghurt VG, GF - **£6.50 Each or Three for £16**

Small Plates

Heritage Tomato Salad | Heritage Tomato, Buratta, Lusso Leaf, Serrano Ham V, GFO - £10 | £20 - Main Course

Dressed Crab | Hand Picked Crab Meat, Pickled Cucumbers, Sourdough Baguette GFO - £14

House Scotch Egg | Please ask for details of the current special - £14

Pot-Caught Cornish Disco Scallops | Golden Raisin and Caper Puree, Lemon Gel, Lusso Leaf Micro Salad GF - £15.50

Sharing Boards

From The Garden | Homemade Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Courgette and Aubergine, Smoked Halloumi, Crudités, Red Onion Chutney, Tzatziki, Chickpea Chips, Sourdough, Focaccia V, VGO. GFO - £32

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Stanwell House Smoked Trout, Potted Crab, Avruga Caviar, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia GFO - £38.50

Includes 50p charity donation to 'Room to Reward'. Please ask if you would like to find out more about our chosen charity.

Mains from The Land

Surrey Farm 28 Day Aged 8oz Sirloin Steak GFO | Cherry Tomato, Parmesan and Rocket Salad - £35 served with a choice of side

Add a sauce - Peppercorn, Red Wine, Bearnaise GF - £3

Aged 8oz Ribeye SurfNTurf | Aged 8oz Ribeye, Half Garlic Lobster Tail, Bearnaise Sauce, Chunky Chips, Cherry Tomato, Rocket, Parmesan Salad GFO - £42.50

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan and Rocket Salad GFO - £85

Add a sauce - Peppercorn, Red Wine, Béarnaise - all GF - £3

Roasted Gressingham Duck Breast | Carrot Puree, Creamed Peas, Bacon and Onion, Cherry Jus GF - £28

Roasted Pork Fillet | Roasted Pork Fillet, Gremolata Mash, Fruit Pig Black Pudding, Granny Smith Apple, Calvados Jus GFO - £28

Mains from The Sea

Fish and Chips | Fillet of Cornish Fish, Chunky Chips, Mushy Peas, Tartare Sauce - £25

Cornish Sea Bass Fillet | Warm Tartare Sauce, Jalapeno, Confit New Potatoes, Kale GF - £26

Cornish Mussels Marinière | Fresh Bread and Skinny Fries GFO - £26 | £14 - Starter No Fries

White Wine, Cream Garlic

Cornish Day Boat Fish of the Day GF | Samphire, Lemon Hollandaise - Market Price

Mains from The Garden

Greek Salad | Feta, Olives, Red Onions, Mint, Cherry Tomato, Peppers, Gem Lettuce, Cucumber V, GF, VGO - £22

Add a Seabass Fillet - £12

Gnocchi | Isle of Wight Blue Cheese, Isle of White Heritage Tomato, Rocket, Aged Balsamic Glaze V - £22

Sides

Peas, Bacon, Caramelised Onion VO, GF | **Confit Garlic & Lemon Samphire** V, GF

New Potatoes V, GF | **Garden Salad** V, GF | **Creamed Mash** V, VGO, GF - £6.50 each

Fries

Chunky Chips V, GFO | **Skin on Fries** V, GFO - £6.50 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions VO, GFO - £7.50

