

WRECKFISH

LUNCH

APERITIF

French 75 – JJ Whitley Dry Gin, fresh lemon, prosecco 9.5

SNACKS

Rosemary, garlic and thyme focaccia 4

Gordal olives 4.5

STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Roasted tomato soup, basil pistou, focaccia

Isle of White tomato panzanella salad, basil, pickled radicchio

Chicken liver pâté, golden beetroot chutney, toasted focaccia

Torched sea bream, yoghurt tartare, soft herb salad

MAINS

Apple glazed bacon, charred tenderstem broccoli, sauce gribiche

Roast cauliflower, red cabbage, apple, macadamia, BBQ sauce (n)

Braised featherblade of beef, mushroom purée, parmesan and truffle chips (+£3 supplement)

Pan fried sea bass, heritage potatoes, tenderstem broccoli, mussel cream sauce

Roast courgette, haricot bean mash, rye, pickled purple carrot, coriander

SIDES

Parmesan and truffle chips 4

Isle of Wight tomato salad, coriander vinaigrette 4.5

Tenderstem broccoli, green pepper dressing 4.5

DESSERTS

Tonka bean crème brûlée

Banana bread, dulce de leche ice cream, butterscotch

Honeycomb semifreddo, dark chocolate sauce, fresh honeycomb

Buttermilk pannacotta, blackberry sorbet, meringue

Colston Bassett, crackers, Armagnac prunes

AFTERS

Clotted cream fudge 3

2 COURSES £19

3 COURSES £22

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.