



Summer is one of our favourite times of year in the kitchen. With fields, gardens and coastlines full of incredible produce, we've created a menu that celebrates the season, using fresh ingredients from British farmers, growers, fishermen and artisan producers.

LIGHT BITES & BREAD

Nocellara Olives stone in VE 4.5

Sage and Onion Pork Scratchings 4.5

Corn Ribs kimchi salt, gochujang VE 6

Smoked Ham Hock and Leek Croquettes lemon and crushed pea mayonnaise 8

Paul Rhodes London Sourdough slow-roasted garlic and sorrel butter V *VE 6.95

SMALL PLATES

Bang-Bang Cauliflower sriracha and sesame mayonnaise, coriander VE 7

Chilled Isle of Wight Tomato Soup sorrel and cucumber salsa, sourdough croutons VE 7.5

Ham Hock Terrine celeriac remoulade, gooseberry chutney, buttered rye bread 8

Coronation Pork Scotch Egg mango chutney mayonnaise 9.5

Burrata and Isle of Wight Tomato Salad sourdough croutons, summer leaves V 11

Prawn Cocktail Aleppo chilli and dill Marie Rose 12.5

Scallops Wrapped in Smoked Bacon 'nduja butter, roasted cauliflower 12.5

FROM THE GRILL

British Beef Burger Oglesfield cheese, pickles, lettuce, ketchup, mayonnaise, bun, skin-on-fries 20.5

ADD OGLESFIELD CHEESE 2 | SMOKED STREAKY BACON 2.5 | EXTRA PATTY 5

West Country Lamb Mixed Grill za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread 26.5

Steak Frites peppercorn sauce, skin-on-fries 27.5

Steak Specials herb buttered mushroom, vine tomatoes, buttermilk onion rings, skin-on-fries *Market Prices*
please ask the team for today's selection of cuts

House Recipe Sauces

TRIPLE PEPPERCORN SAUCE 2.5 | RED WINE & MADEIRA JUS 2.5
HP SAUCE GRAVY 2.5 | BÉARNAISE SAUCE V 3.5 | SLOW-ROASTED GARLIC AND SORREL BUTTER V 2.5

LAND, SEA & GARDEN

Summer Pea and Artichoke Risotto green and yellow courgettes, Lincolnshire poacher V *VE 17

Plant-Based Burger vegan cheese, pickles, lettuce, skin-on-fries VE 20.5

Battered Fish triple-cooked chips, mushy peas, tartare sauce, lemon 21

Chalk Stream Trout apple cider beurre blanc, new potatoes, sorrel, capers 25.5

Buttermilk Chicken Burger smoked Applewood cheese, ranch dressing, smoked streaky bacon, confit onion, skin-on-fries 21.5

Slow-Roasted Porchetta pan-fried gnocchi, pea purée, salsa verde 24

Lamb Rogan Josh turmeric rice, radish and cucumber raita, paratha 23

Chicken Gammon and Leek Pie confit garlic mashed potato, buttered young carrots 24.5



SANDWICHES *available until 5pm*

Tomato, Red Onion and Avocado Bruschetta summer leaves V *VE *12.95*

ADD STREAKY BACON 2.5 | POACHED EGG 2

Club Sandwich buttermilk chicken, smoked streaky bacon, 'nduja ketchup, crushed avocado *15*

add skin-on-fries 5

The Three Cheese Toastie V *15.75*

ADD ROAST BEEF 5 | TUNA 5 | HP SAUCE GRAVY 2.5

The Sea Dog crispy battered fish, tartare-dressed iceberg, sub roll, mustard mayonnaise, skin-on-fries or triple-cooked chips *17*

HEALTHIER OPTION

Buddha Bowl grains, soy marinated kale, miso-roasted sweet potato, avocado, sesame and ginger dressing VE *14.5*

ADD CHICKEN 10 | LEMON AND PEPPER SALMON 10 | GOCHUJANG GLAZED PORK 10 | SMOKED TOFU 5

SEASONAL SIDES

Caesar Salad croutons, Parmesan 5
ADD ANCHOVIES 2 ADD CHICKEN 10

Buttered Seasonal Greens V *VE 5

Panzanella Salad *V *VE *5.95*
ADD ANCHOVIES 2

POTATOES

Skin-On-Fries rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE 2

Triple-cooked Chips rosemary and thyme sea salt 5
ADD PARMESAN AND TRUFFLE 2

Buttered New Potatoes fresh mint, lemon V *6.5*

FIXED PRICE MENU

Two Courses 24.95 | Three Courses 29.95

AVAILABLE MONDAY - THURSDAY FROM 12PM - 5PM

TRADITIONAL AFTERNOON TEA *32.95pp*

Includes bottomless tea and cafetière coffee / Upgrade to Champagne afternoon tea for 37.95pp

ASK THE TEAM TO VIEW THE MENU

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