

LUNCH

Tuesday - Saturday 12pm-3pm

2 Courses £16.50, 3 Courses £18.50

STARTERS

Ham Hock Terrine, Grain Mustard & Piccalilli Vegetables

Isle of Wight Heritage Tomatoes, Goats Curd, Wild Garlic & Rye

MAINS

Slow Cooked Shoulder of Purston Manor Lamb, Peas, Broad Beans & Wild Garlic

Gilt Head Bream, Smoked Bacon & Mussel Chowder

Duck Egg, Soft Polenta, Asparagus & Pistachios

DESSERTS

Sticky Toffee Pudding with Salted Caramel Ice-Cream

Vanilla Creme Brûlée

Our chefs work in a small kitchen environment where most allergens are present including nuts and peanuts. Therefore **we can never guarantee** our dishes are completely free from traces of any known allergens