

# S T A R T E R S

Wild Mushroom Omelette, Crème Fraîche & Parmesan £7.50

Crispy Pig's Head, Black Pudding, Pancetta & Onions £7.50

Isle of Wight Heritage Tomatoes, Goats Curd, Wild Garlic & Rye  
£6.50

Ham Hock Terrine, Grain Mustard & Piccalilli Vegetables £7.00

Smoked Haddock Scotch Egg, Red Pepper Sauce & Chorizo  
£7.50

Mussels, Cider & Smoked Bacon £7.00

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.

# M A I N S

Hay Baked Cotswold White Chicken, Carrots, Fricassee,  
Boulangere Potatoes & Chicken Gravy  
(for Two to Share) £39.00

Newbottle Farm Beef Fillet, Bone Marrow, Beer Braised Onions  
& White Horse Chips £26.50

Purston Manor Lamb 'Pie', Savoy Cabbage, Dauphinoise  
Potatoes, Mint Sauce & Lamb Gravy £22.00

Duck Egg, Soft Polenta, Markham Farm Asparagus & Pistachios  
£14.95

Little Hill Farm Pork Belly, Sage Poached Turnips & Pork Cheek  
Croquette Potato £18.95

Devon Duck Breast, Beetroot, Red Cabbage & Leg 'En Crouete'  
£19.95

Torbay Sole, Brown Shrimps, Samphire & Jersey Royal Potatoes  
£19.95

Cauliflower, Oxford Blue Cheese, Cauliflower Puree & Toasted  
Walnuts £13.95

Fish & Chips, Pea Puree & Tartar Sauce £13.95

## S I D E S all at £3.00

White Horse Chips  
Dauphinoise Potatoes  
Truffle Honey Carrots  
Buttered Savoy Cabbage

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