

To Nibble (£4.50 each)

Olives ~ Bread & Butter ~ Smoked Mixed Nuts

## Starters

Crispy Salt & Chilli Squid, Lime Mayo £11.50

Burrata Pugliese, Olive Oil, Basil £12.50

Beef Carpaccio, Aged Parmesan, Roquette £14

Green Bean Salad, Strawberries, Feta, Almonds £10

IOW Tomato Salad, Labneh, Basil Oil £11

Maldon Rock Oysters, Shallot Vinegar

Dozen £60 Half Dozen £30

## Mains

Traditional Roast Beef £25

Half a Raasted Chicken £25

Nut Roast £20

(Served with all the trimmings)

Pea & Mint Risotto, Crème Fraiche, Basil Oil £20

IOW Crab Orecchiette £34

Gnocchi al Pomodoro, IOW Tomatoes £20

Grilled Lemon Sole, Caper Butter £37

Sea Bream, Sauce Antiboise £34.50

Whole or Half Grilled Lobster, Garlic & Parsley Butter, Fries - market price

Our Sides (£6 each)

IOW Tenderstem Broccoli, Olive Oil, Parmesan ~ Green Beans ~ Mixed Leaf Salad

Fries ~ Garlic & Thyme Roast Potatoes



## Desserts

Vanilla Crème Brûlée, Shortbreads £8

Tarte Tatin, Butterscotch Sauce, Vanilla Ice Cream £8

Chocolate Fondant, Honeycomb, Salted Caramel Ice Cream £8

Sticky Ginger Parkin, Butterscotch Sauce, Ginger Ice Cream £8

Cheese Selection, Celery, Grapes, Oatcakes £16

To complement your dessert...

Langlois-Chateau, 2022 Coteaux du Saumur Les Beaugrands 100ml £10

Fonseca Unfiltered 2018 LBV 100ml £8

Fonseca 1985 Vintage 100ml £29

Tea & Coffee

Selection of Teas £3.00

English Breakfast, Decaf Ceylon, Sapphire Earl Grey, Turmeric,

Dragonwell Green, Organic Jasmine, Egyptian Mint, Lemongrass & Ginger

Lemon Verbena, Spicy Rooibos, Spiced Chai, Citrus Chamomile,

Espresso, Macchiato £2.50

Americano, Cappuccino, Latte, Flat White £3.00