

Sunday 19th July

Starters.....

Home-made bread selection	2.50
Whitebait with Marie Rose Sauce	4.50
Isle of Wight heritage tomatoes with croutons, shallots & basil (Vg)	6.50
Duck liver parfait with parkin crumb, shallots & hazelnuts	7.50
Charentais melon & Parma ham	7.00

Main Courses.....

Slow roast porchetta, apple sauce, crackling, roasties & cider mustard cream *	15.50
Pink-roasted sirloin of Roundhill Farm beef, roasties, Yorkshire pudding & pan gravy *	16.50
Bouillabaisse with south coast gurnard, prawns & mussels with new potatoes, leeks & rouille *	17.50
Harissa roasted red pepper, freekeh, roasted nuts, seeds, coriander & pomegranate *	14.00
Pink-roasted Dorset lamb, peas a la Francaise, minted new potato croquettes *	18.00

** denotes children's versions are available at half price but only available for children of 13 years & younger*

Puddings.....

Lemon posset with lavender shortbread	6.50
Warm toffee peaches with vanilla ice-cream & raspberries	7.50
Salted caramel & chocolate crème brulee	7.00
Selection of cheeses, tomato chutney, grapes & biscuits	three – 8.50, all five – 12.50
A selection of home-made ice creams & sorbets	one - 2.25, three - 5.75

