

Thursday 30th 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

Pub Classics.....

A classic ploughman's lunch *	to share – 22.50, for one – 13.00
Cider battered haddock, tartar sauce, triple-cooked chips, mushy peas *	14.50
Home-made beef burger with smoked cheese, coleslaw, bacon & chutney, salad & chips	13.50
Mustard-glazed ham, free-range eggs & triple-cooked chips *	13.00

Main Courses.....

Pink-roasted Dorset lamb, peas a la Francaise, minted new potato croquettes *	18.00
Somerset rump steak, chunky chips, confit tomato, mixed leaf & peppercorn sauce *	22.00
Bouillabaisse with south coast gurnard, prawns & mussels with new potatoes, leeks & rouille *	17.50
Harissa roasted red pepper, freekeh, roasted nuts, seeds, coriander & pomegranate (Vg) *	14.00

** 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

