



Executive Chef Andrew Wilson has created these dishes to showcase the best of local and British produce. We try to use locally sourced meat and vegetable produce along with our fish that is ethically sourced from dayboats operating off the south coast.

Two courses £46 Three courses £58 Main course only £30 (vegan £18)

STARTERS

Ham Hock

Black Trumpets/Truffle Mayonnaise/Pickled Beetroot/Chicken

Salmon

Black Treacle cure/Passion fruit puree/Toasted Sesame/Oriental Dressing

Goats Cheese

Crispy Basil/Tomato/Potato Dauphinoise/Pine Nuts (v)

Scallops

Roasted Fennel/Green Tea & Apple Puree/Pickled Cucumber

Mackerel

Sticky Whisky Glaze/ Tzatziki/ Cucumber/ Black Garlic

MAIN COURSE

Duck

Celeriac Puree/Spiced Oats/Spring Onion/Potato Fondant

Halibut

Tian Provençal/Aioli/Basil/Crispy Shallots

Pork Fillet

Onion Tart/ Date/ Hispi Cabbage/Pancetta

Cod

Crab Risotto/Chorizo Bhaji/Tender stem

Cauliflower

Roasted/Brine/Beignet/Puree/Spring Onion (Ve)

Desserts

Coffee Fondant

(Please allow 15 minutes)

Pistachio/Baked White Chocolate /Yoghurt Ice Cream

Orange & Olive Oil Cake

Candied Celery/Walnut/ Blood Orange Sorbet (Ve)

Banana & Peanut

Pineapple/ Roasted Peanut/Palm Sugar Ice Cream/Tuille

Selection of Local British Isle Cheeses

Date & Fig Preserve/Crackers

*Please make us aware of any allergies or dietary requirements you may have. Please also let us know if you are gluten free as all of the dishes can be made to this requirement.
(V) suitable for vegetarians (Ve) suitable for vegans*