

Evening Menu

Starters

Soup of the day £6

New season asparagus, goats cheese custard, hazelnuts £9

Blow torched mackerel, beetroot, horseradish & white chocolate £7

Sweet pea panna cotta, crab tuile, mango salsa, crab mayonnaise £8

Scallops, tomato vinaigrette, aubergine purée, micro basil £9

Guinea fowl & chicken terrine, orange gel, red chicory salad £8

Mains

Hake fillet, basil crushed potato, lemongrass sauce, samphire £17

*Lamb rump, pea purée, broad beans & wild garlic,
pommes fondant, anchovy, sweetbreads £18*

Fillet steak, mushroom purée, pommes Anna, celeriac, carrot & red wine jus £26

Camembert, fig and onion tart, sesame dressing, watercress £12 (v)

Pan fried polenta, crispy egg, red pepper purée, asparagus £13 (v)

John Dory fillet, fennel purée, prawn tortellini, baby leeks, white wine sauce £17

Classics

Battered Fish and chips, tartare sauce, pea purée £12

Honey & mustard Glazed Ham, duck egg, chips, piccalilli £11

Thai spiced lamb burger, cheddar, pickles, brioche bun, fries £13

Ribeye steak, grilled tomato, portobello, watercress & parmesan £21

Desserts

Strawberry cheesecake, white chocolate sorbet, marinated strawberries, shortbread £7

Lemon crunch £7

Dark chocolate tart, passion fruit sorbet, poppy seed tuile, passion fruit curd £7

Peanut parfait, peanut crumble, toffee sauce, chocolate tuile £7

Lovington's Ice Creams £5 for 3 Scoops:

Vanilla, Salted Caramel or Banana

OR

see our Specials board for home made Ice Creams & Sorbets

Local Cheese Selection with Chutney & Biscuits £9

Add a Taylors LBV port or Black Cow milk Vodka for £3.40

This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.



A semi hard cows milk cheese made in Cornwall from the milk of Frisian cows before being left to mature it is wrapped in nettle leaves to form an edible, tough mouldy rind



Black Cow Cheddar is made from the milk of grass-grazed cows on a West Dorset farm. Intense, rich and crumbly, this is a very special cheese. Black Cow is also the producer of the world's first pure milk vodka.



Being naturally rinded the Isle of Wight blue is a soft cheese is covered in green, blue, grey and white moulds.. It is blue veined and has a relatively mild blue flavour but expect the it to accelerate quickly so that by the time it is at the end of its Best Before date, the flavour will be a lot more spikier than when it was young.

All our food is prepared fresh to order and some dishes may take a minimum of 20 minutes. If time is of the essence, please do let us know. Wherever possible we use locally sourced ingredients. Please let us know of any special dietary requirements.