

# Evening Menu

## Starters

*Cured yellow fin tuna, radish, Bloody Mary jelly £9 (g/f)*

*Pan seared scallops, cucumber, lime & baby leaf £9 (g/f)*

*Heritage tomato tartare, sourdough croutons, tapenade, shallot rings £7*

*Terrine of ham hock and chicken, pickled girolles, tarragon mayonnaise, honey & mustard £7*

*Soup of the day, warm focaccia £6*

*Warm pressing of pigs cheek & black pudding, caramelised pear & apple salad £7*

## Mains

*Slow braised belly pork, baked apple gel, celeriac purée,  
roasted heritage carrots, potato terrine £15 (g/f)*

*Cornish Hake fillet, spinach crushed potatoes, bouillabaisse sauce £17 (g/f)*

*Double baked goats cheese soufflé, olive & oregano focaccia, watercress salad £12*

*Rack of lamb, marinated chargrilled vegetables, basil pesto, olive tapenade £20 (g/f)*

*Roasted halibut, pea purée, sauce vierge,  
tender stem broccoli, lemon cracked new potatoes £20 (g/f)*

*Chicory & pickled walnut tart, crispy blue cheese & pear £12*

## Classics

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

*Honey & mustard Glazed Ham, duck egg, chips, piccalilli £11 (g/f)*

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

*Ribeye steak, grilled tomato, portobello, watercress & parmesan £21 (g/f)*

## Desserts

*Raspberry & mascarpone crème brûlée, raspberry gel,  
raspberry ripple ice cream, mini doughnut £7*

*Double Chocolate mousse, yogurt ice cream, chocolate crumbs, chocolate tuile £7*

*White chocolate cheesecake, passion fruit jelly, orange sorbet, honeycomb £7*

*Champagne and summer fruit jelly, passion fruit & blackcherry £7*

### Ice Creams £5 for 3 Scoops:

*Vanilla, Lemon meringue or Chocolate and Hazelnut*

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.*