



## Lunch

2 courses £28.50

3 courses £32.50

## Starters

|   |        |
|---|--------|
| Isle of Wight tomato tartlet, olive crumb, chicory, pumpkin seeds | £12.00 |
| Cured mullet escabeche, coriander, fennel, Exmoor caviar          | £11.50 |
| Braised pig cheek, kimchi, hispi cabbage purée, Asian salad       | £10.50 |

## Mains

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| Garlic & tarragon gnocchi, Isle of Wight tomato, rainbow chard, chimichurri, pine nut, parmesan        | £22.50 |
| Pan fried sea bream fillet, citrus courgette, new potato, basil & courgette sauce                      | £26.50 |
| Roasted chicken ballotine, seasonal veg, black garlic purée, Cornish new potatoes, honey & thyme glaze | £24.50 |

## Pudding

|  |             |
|--|-------------|
| Sticky toffee pudding, toffee sauce, vanilla ice cream             | £8.95       |
| Coffee parfait, hazelnut sponge, dulce de leche, candied hazelnuts | £9.95       |
| Selection of gelato and sorbets from Baboo, Bridport               | £2.80/scoop |

Gelato: *Madagascan vanilla, chocolate, strawberry, salt caramel, chocolate & hazelnut*

Sorbets: *lemon, blood orange, plum, blackcurrant*

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

**ALLERGENS - some of our food & beverages may contain allergens.**