

SNACKS

Breads & Butter - Marinated Olives - Boquerones, Salsa Verde - Fried Artichokes
all 5 each

PORTHILLY OYSTERS

Natural, Shallot Vinaigrette Buffalo, Hot Sauce Gin & Tonic, Cucumber
4 each or 6 for 20

STARTERS

Carrot, Orange & Ginger Soup, Rosemary Focaccia (v)

Smoked Mackerel Pate, Pickled Cucumber, Flatbread

Lobster Arancini, Saffron Mayo, Parmesan

Isle of wight Tomatoes, Buffalo Mozzarella, Pesto, Basil Oil (v)

ROAST

Roast Rump of Beef, Yorkshire Pudding

or

Slow Roasted Pork Belly, Apricot & Sage Stuffing

or

Roasted Cauliflower Steak (v)

All served with

Roast potatoes, orange & thyme roasted beetroots, beef fat carrot, swede mash, braised red cabbage, greens & gravy

FISH

Beer Battered Fish, Chips, Crushed Peas & Tartare

Moules Frites, Soda Bread

SIDES

Bone Marrow and Truffle Cauliflower Cheese

Cabbage and Bacon // Apricot & Sage Stuffing Balls

all 5

DESSERT

Vanilla Cheesecake, crumble, mango sorbet

Strawberries & Cream, compressed strawberries, meringue, basil chantilly, yoghurt sorbet

Salted Caramel & Milk Chocolate Tart, vanilla ice cream, cocoa nib tuile

Cheese, Chutney, Grapes, Crackers +5.00, please ask your server for today's cheese

2 courses 30.00 / 3 courses 37.50

Children's Roast 10.00