



APPETISERS

Olives GF V VE 5.50
Sicilian green olives

Padron Peppers 6.00

Tempura Oysters 3/10.50 6/21.00
Miso mayonnaise, Yuzu pearls, fresh chillies

Pork Crackling GF 6.50
Apple sauce

Edamame Beans GF V VE 5.50
Soy sauce, chilli, sesame seeds

SMALL PLATES

Calamari GF 12.00
Lightly coated squid, aioli, lemon

Tuna Sashimi 15.00/28.00
Asian salad, pink ginger, soy, wasabi

Pan Fried Monkfish 14.00
Toasted pine nuts, pesto, feta

Honey Glazed Sticky Pork Bites GF 11.50
Fresh chillies

Ravioli V 10.00/17.00
Butternut squash ravioli, dill oil, shaved parmesan

Pan Fried Scallops GF 14.00
Garlic butter, pea purée, pancetta crumb

Yakitori Duck & Orange Salad GF 12.00/20.00
Crispy rice noodles

Gambas Pil Pil GFO 13.50
Tiger prawns, chorizo, bread

SHARING PLATTERS

For two

Meze Sharing Platter V GFO VEO 22.00
Sweet potato falafel, dolmades, hummus, green olives, baba ganoush, confit garlic, zucchini frites, flatbread, chilli jam

Thai Sharing Platter 25.00
Tempura king prawns, sticky pork bites, satay chicken, spring rolls, prawn crackers, sweet chilli sauce, satay sauce

MAINS

Harissa Chicken Skewer GFO 22.00
Chicken & halloumi skewer, tzatziki, jasmine & wild rice, Greek salad, flatbread

The Grill Cheeseburger GFO 18.00
Streaky bacon, American cheese, burger sauce, gherkin, sautéed onion, lettuce, tomato, fries
add half lobster + 27.50

Thai Red Curry GF V VE 14.50
Baby sweetcorn, French beans, peppers, jasmine & wild rice
add chargrilled chicken breast GF +8.00
add tiger prawns GF +8.00
add both GF +8.00

Korean Lamb Cutlets GF 29.00
Gochujang spiced, red pepper purée, pak choi, jasmine rice

Pan Roasted Cod Fillet GF 28.00
Petit pois, smoked lardons, beurre noisette, dill oil, parmentier potatoes

Fish & Chips GF 20.00
Tartar sauce

Chargrilled Chicken Caesar GF 17.00
Smoked bacon, baby gem, croutons, parmesan, caesar dressing
add anchovies +1.00
swap chicken for cajun salmon fillet +3.00

Baby Back Ribs GF 22.00
Low & slow BBQ rack of ribs, fries, summer slaw

Moules Marinière GF 21.00
Cornish rope-grown mussels, garlic, white wine & cream sauce, fries

Poke Bowl GF V VE 15.00
Edamame beans, japonica rice, kimchi, radish, cucumber, carrot
add chargrilled chicken breast GF +8.00
add salmon GF +10.00
add feta GF V +6.50

Vegan Burger V VE GFO 17.00
Sun blushed tomato pesto, gherkin, sautéed onion, lettuce, tomato, fries

Whole Isle of Wight Lobster GF 60.00
Garlic butter, orange & fennel salad, fries

28 Day Aged West Country 10oz Rib-Eye GF 32.00
IOW tomato salad, fries
add IOW half lobster + 27.50
add sauce - peppercorn GF or blue cheese GF V or chimichurri sauce +3.00

28 Day Aged West Country 8oz Fillet Steak GF 36.00
IOW tomato salad, fries
add IOW half lobster + 27.50

PIZZA

add extras - veg +1.50, meat + 2.00

Margherita V GFO VEO 14.00
Buffalo mozzarella, tomato, fresh basil

Lyon V GFO 16.00
Goat's cheese, asparagus, caramelised onion

New Orleans GFO 17.00
Steak, blue stilton, wild mushroom

Hawaii GFO 16.00
Ham, pineapple, wild mushroom

London GFO 16.00
Pepperoni, chorizo, smoky bacon, chicken, BBQ sauce

Beijing 17.00
Duck, spring onion, cucumber, hoisin

Rome GFO 16.00
'Nduja, spicy sausage, red peppers, fresh chillies, red onion

Valencia GFO 16.00
Tuna, black olives, anchovies, red onion

Calzone 17.00

Ham, spinach, ricotta, mozzarella, Napoli sauce

SIDES

Fries GF V VE 5.50

Aspen Fries GF 7.00
Truffle oil, parmesan, truffle mayo

Sweet Potato Fries GF V VE 6.00

Zucchini Frites GF V 6.00
Sriracha mayo

Bread Board V GFO 6.00
Olive oil, balsamic, butter, salt

Parmentier Potatoes GF V VEO 6.00
Rosemary, garlic

Charred Tenderstem Broccoli GF V VE 6.50
Soy sauce, sesame seeds

Mixed Salad GF V VE 5.50
French dressing

Isle of Wight Tomatoes V VE 6.00
Shallots, sherry vinaigrette, chives

Mashed Potato GF V 5.00

Pickled Walnut & Stilton Salad GF V 6.50



Scan QR code for allergen information

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All food is freshly prepared, subsequently orders may take longer during busy periods.

GF = gluten free V = vegetarian VE = vegan
GFO = gluten free option available
VO = vegetarian option available
VEO = vegan option available