

# Summer Menu

2 courses £18 | 3 courses £22

## While You Wait

Peachy £10 | Tanqueray 0.0 gin & tonic £7.8 | Amalfi 0.0% £8

Charred flatbread & Sourdough Board, garlic butter, rapeseed oil (v) £7 | Nocellara olives £5

## Starters

Pork, apple & leek Scotch egg, English mustard (535 Kcal)

Isle of Wight tomatoes, oregano, shallot, radish top pesto (vg) (234 Kcal)

Smoked mackerel rilette, seeded cracker, pickled cucumber (343 Kcal)

## Mains

Honey & mustard sausage swirl, white bean & crushed

celeriac, Isle of Wight tomato salsa (592 Kcal)

Steamed British mussels, nduja, samphire, fries (692 Kcal)

Isle of Wight & broad bean tomato gnocchi, radish top pesto, toasted seeds (vg) (571 Kcal)

## Puddings

Honey roasted peach, mascarpone, toasted hazelnuts (416 Kcal)

Chocolate brownie, honeycomb ice cream (435 Kcal)

Peach & apricot crumble, vanilla ice cream (vg) (315 Kcal)

## To Finish

Teas & Coffees £3.7

Espresso Martini £12 | Maker's Mark Old Fashioned £12

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.*

*An adult's recommended daily allowance is (2000 Kcal).*

*Vegetarian (v) Vegan (vg)*