## STARTERS

### Starters & Nibbles

**Bread Board & Butters — £7.00**
Chef's homemade bread of the day, served with whipped flavoured butters and balsamic vinegar with olive oil.

**Beef Slices - £9.00**
Chilled pink roasted beef with baby tomatoes, Parmesan, toasted pine nuts and truffle mayonnaise.

**Mackerel — £10.00**
Warm grilled smoked mackerel fillet, pickled beetroot salad, horseradish and capers

**Duck Nachos — £8.50**
Crispy corn nachos topped with pulled duck, BBQ tomato & pepper sauce, melted cheddar and mozzarella cheese

**Blue Cheese Brioche — £9.00**
Butter-baked brioche with brûléed soft blue cheese and honey sriracha sauce.

**Hummus and Olives — £7.50**
(Vegan-friendly)
Creamy Hummus served with baby tomatoes, olives and toasted crostini.

### Sides & Nibbles

Small Pot of Olives — £6.00
Pot of Fries — £5.00
Mixed Leaf Salad — £5.50

## MAINS

### Main Courses

**Confit Duck — £25.00**
Confit duck leg served with roasted pears, butternut squash and roasted red onions, finished with a honey, soy and cinnamon glaze, with crispy hash brown potatoes.

**10oz Sirloin Steak — £32.00**
10oz sirloin steak served with a creamy chorizo and mushroom sauce, tender-stem broccoli, and skinny fries

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**Confit Chorizo & Mash — £23.00**
Confit chorizo with olive and garlic mash potato, charred red peppers, salsa verde and toasted almonds.

**Beef Burger — £22.00**
Beef patty topped with crispy Parma ham, cheddar cheese, pickled red onions, shredded iceberg lettuce and Canadian maple-chipotle mayo, served in a toasted sourdough bun with skinny fries.

**Salmon Fillet — £24.00**
Oven-roasted salmon fillet served with Bombay potatoes and a refreshing yoghurt and mint dressing, tomato and red onion salad

**Panko Breaded Prawns — £23.00**
Crispy breaded tiger prawns served with Caesar salad and skinny fries.

**Flame-Baked Pizza — £20.00**
**(Vegan Friendly)**
Flame-baked pizza topped with smoked tomato purée, baby tomatoes, mini peppers, roasted onions, vegan cheese, and mozzarella. Served with skinny fries and truffle mayonnaise.

**Garlic & Lemon Gnocchi — £20.00**
Crispy pan-fried gnocchi with tender-stem broccoli, garlic, fresh lemon zest, sweet chilli sauce and Parmesan pangrattato.

*Add Confit Cider-Braised Chorizo — £5.00*

## DESSERTS

### Desserts

**Poached Meringue — £8.00**
Poached meringue served with crème anglaise and fresh strawberries.

**Brownie Chocolate Pot — £8.50**
Rich chocolate ganache layered with chunks of chocolate brownie, topped with fresh whipped cream and served with strawberry ice cream.

**Panna Cotta — £8.00**
Silky vanilla Panna cotta served with crunchy granola and a sweet peach compote.

**Duck Sundae — £9.00**
(Vegan-friendly)
Banana and honeycomb ice cream, berry compote, Biscoff and vegan whipped cream.

**Sticky Toffee Pudding** — £8.00
Classic sticky toffee pudding served with blueberry ice cream.

**Chocolate Truffles — £7.00**
Four bite-sized chocolate truffles.

**Cheddar, Blue & Brie — £12.00**
A selection of cheeses served with crostini, celery, grapes and a shot of 10-year-old white port.

**Baby Guinness — £5.50**
Baileys and Kahlúa.

**Flat White Espresso Martini — £12.00**
Kahlúa, Baileys, Jasper's espresso and vanilla.

## House Mocktails

**Mango Sunset Mocktail — £5.00**
Mango juice, grenadine and soda.

**Elderflower Rose Mocktail — £6.00**
Gordon's non-alcoholic gin infused with elderflower syrup, rose syrup, soda water and rose petals.

**Blueberry Nojito — £5.00**
**Blue**berry syrup, lime juice, mint and soda over cubed ice

**Soft Drinks**
San Pellegrino Sparkling Juices — £3.00
Limonata (Lemon)
Aranciata Rossa. (Blood Orange)

Appletise - £4.00
Fanta - £4.00

**Fruit Juices — £3.50**
Apple, Cranberry, Mango, Orange, Pineapple

Hildon Still Water (750ml) - £5.00
Hildon Sparkling Water (750ml) — £5.00

330ml Bottled Coca-Cola — £3.50
Coca-Cola Zero — £3.25 / £4.50

Lemonade — £3.25 / £4.50
Lime & Soda — £3.25 / £4.50
Elderflower & Soda — £3.25 / £4.50

Fever-Tree Tonic — £3.25
(Indian, Light, Aromatic, Mediterranean, Elderflower, Ginger Ale)

## House Cocktails

**Wobbly Duck — £10.00**
Limoncello, gin, Prosecco and popping candy.
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**Flat White Espresso Martini — £12.00**
Kahlúa, Baileys, Jasper's espresso and vanilla.

**Cherry Bakewell — £12.00**
Disaronno, Chambord, Cherry syrup, pineapple juice Grenadine and Aquafina.

**Island Escape — £11.00**
Isle of Wight Sea Salt Vodka, peach schnapps, lemon juice, pink lemonade and pink shimmer.

**Autumn Storm — £11.00**
Spiced rum, triple sec, lime juice and ginger ale

**Hugo Spritz — £11.00**
St Germain, sparkling wine, soda and mint

**Aperol Spritz — £10.00**
Aperol, sparkling wine and soda.

**Negroni — £9.00**
A classic blend of gin, Campari and sweet vermouth, served with a slice of orange.

**ALL Non - House Cocktails - £14.00**

## Beer and Cider

**Bottled Cider**
Hawkstone Apple Cider — £6.00
Rekorderlig Strawberry & Lime — £5.50

**Draught Beer**
Estrella Galicia Lager 4.7% — £6.50 / £3.75

**Bottled Beer**
Hawkstone Lager 330ml — £4.75

**Isle of Wight Beer from Yates Brewery**
**Beachcomber — £6.00**
A straw-coloured, easy-drinking summer ale with a fresh aroma and crisp, clean hoppy finish. 4.3% ABV

**Islander — £6.00**
A smooth, amber-coloured Isle of Wight bitter, brewed with Goldings & Chinook hops for a full-bodied taste. 4% ABV

**Plum Porter — £6.00**
A dark ruby, full-bodied ale with smooth chocolatey malt, biscuit undertones, and rich jammy plum flavors with mild tartness. 5% ABV

**Lucky Saint De-Alcoholised Beer**
Unfiltered Lager 0.5% - £4.50
Hazy IPA 0.5% - £4.50