

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.

Salt Beef Bagel — £9.00

Tender salt beef with cream cheese and piccalilli, served with warm bagel bites.

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

Chicken Supreme — £24.00

Roasted chicken supreme, topped with Parma ham and smoked Applewood cheese, served with pineapple salsa, crispy potatoes and a BBQ glaze.

Beef Burger — £21.00

Beef patty topped with avocado, red onions, beefsteak tomatoes, mozzarella cheese and tomato and bacon chutney, 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

Blueberry syrup, lime juice, mint and soda over cubed ice

Soft Drinks

San Pellegrino Sparkling Juices — £3.00

Limonata (Lemon)

Melograno (Pomegranate & 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.

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, Cointreau, 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