

Summer Set Menu

2 courses £18 | 3 courses £22

While You Wait

Young's ale sourdough, salted butter £4 | Nocellara olives £4 | N'djua & fennel Scotch egg £6

Starters

Isle of Wight tomato bruschetta (vg)

Spring pea & smoked ham soup, sourdough toast

Chickpea Caesar salad, soft boiled egg, parmesan (v)

Mains

Purple sprouting broccoli, courgette, pomegranate & fregola salad (vg)

Isle of Wight tomato & basil gnocchi, toasted pinenuts (vg)

Glazed Dingley Dell gammon, fried hen egg & triple cooked chips

Puddings

Apple tarte tatin, clotted cream (ve)

Apple & raspberry crumble, lemon thyme custard (ve)

Chocolate mousse, pomegranate & mint (vg)

To Finish

Espresso Martini £12 | Plymouth Negroni £10.5 | Passionfruit Martini £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)

