

The Dining Room

(sample menu)

<i>Smoked Mesquite almonds</i>	<i>£3.50</i>
<i>Harlequin olives</i>	<i>£3.50</i>
<i>Cereal sourdough and butter</i>	<i>£3.50</i>

Starters

<i>Heritage tomato and watermelon gazpacho, black olive and basil brochetta</i>	<i>£8.00</i>
<i>Ham hock and garden herb terrine, celeriac and picked kohlrabi remoulade</i>	<i>£9.50</i>
<i>Burrata, grilled peaches, aged balsamic, bresaola and wild rocket salad</i>	<i>£8.50</i>
<i>Grilled Cornish mackerel, dill pickled cucumber, lime yoghurt</i>	<i>£9.00</i>
<i>Fried Cornish squid, Espelette pepper, preserved lemon and rapeseed aioli</i>	<i>£8.00</i>

*An optional 10% gratuity will be added to your bill
Please inform us of any allergies or intolerances*

Main Courses

*Wild mushroom and sweetcorn risotto,
garden herbs, pickled okra* £17.50

*Fish of the day, broad beans and seared gem lettuce,
warm salad of peas, brown butter and crispy capers*
£22.00

*Olive oil poached Loch Duart Salmon, courgette,
ras el hanout spice couscous,
coriander and lemon dressing* £25.00

*Corn fed chicken, caramelised cauliflower, samphire,
pickled shallots, roast chicken vinaigrette* £24.00

*Dry aged Hereford cross 8oz sirloin, mesclun salad,
fries, served with a choice of sauce:
red wine and shallots sauce,
green peppercorn sauce,
béarnaise sauce* £32.00

Sides

Mesclun salad £3.50

Fries £4.00

Buttered new potatoes £4.00

Seasonal vegetables £4.00

*Isle of Wight heritage tomato,
shallot and fine herb salad* £5.00

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The Dining room - Wine selection

Champagne & Sparkling 125ml Bottle

200. Az. Tallero, Prosecco, Extra dry N.V., Italy

Elegant and seductive on the nose, with a delicate bouquet of apples, grapes, peach and citrus blossoms. £9.00 £39.00

107. Ruffin, Champagne Brut, Cuvée de Reserve, N.V.

Perfectly balanced, this vivacious, pedigree wine reveals a finish, after aeration, with notes of cakes and hints of dried fruit that give it an incomparable richness. £13.00 £80.00

211. Devaux, Champagne Rose, France, NV

A first aroma of soft and ripe raspberries, followed by aniseed notes. On the palate, Cuvée Rosée offers a lovely fresh and smooth mousse with a good balance and violet notes on the finish. £16.00 £100.00

White wine

621. Az. Bidoli, Pinot Grigio, Friuli Venezia Giulia, Italy, 2018

Pear and apple aromas dominate the nose which echoes the lively tangy freshness of the well balanced palate. £7.00 £29.00

296. Chardonnay, Vignes D'Oc, Languedoc, France, 2017

Pale yellow robe with bright green tint. The nose is fresh and intense with notes of white flesh fruits, exotic fruits and white flowers. £8.50 £33.00

981. Sauvignon Blanc, Shy Albatross, New Zealand, 2018

Gooseberry & tropical fruits - ripe and fruity. Perfect Cold climate SB. £9.50 £38.00

298. Viognier, Domaine de Brescou, Cotes de Thongue, France 2016

Fleshy. Juicy. Exciting. This beautifully aromatic wine boasts plenty of typical Viognier flavors. £10.50 £38.00

1017. Riesling, Leeuwin Estate, "Art Series", Western Australia, 2015

Bright, lifted and perfumed, the nose exhibits lemon pith, cut lime, kaffir lime leaf, and lemongrass. Heightened jasmine flowers combined with mineral notes. £12.00 £45.00

Rosé wine

215. Louis Pinel, Cinsault Rosé, Languedoc, France 2018

This very pale rosé offers a fruity nose of strawberry and redcurrant, lightly spiced. £10.00 £35.00

Red wine

2065. Temparnillo/Garnacha, Ugarte, Rioja Cosecha, Spain 2016

Made using Temparnillo and Garnacha grapes, with red fruits, strawberries, and cocoa notes £7.00 £29.00

2153. Malbec, Inacayal, Mendoza, Argentina 2017

It's intense violet color denotes a high concentration. In nose, it is both complex and elegant. £8.50 £32.00

1364. Domaine Hubert Lapierre, Chenas VV, Beaujolais, France 2012

Rose petal and red fruit nose. Chocolate covered cherries on the palate. Smooth, savoury. £9.50 £41.00

2105. Hedges Estate, CMS, Columbia Valley, Washington State, USA, 2016

Dark, deep ruby color. Aromas of fresh plum, raspberry and cocoa powder. £12.00 £48.00

1521. Venica & Venica, Merlot, Collio, Friuli Venezia Giulia, Italy, 2015

Ruby red colour enriched by a warm perfume that recalls dark fruits like cherry and blackberry followed by spicy hints. £13.00 £55.00

1336. Domaine Naudin Ferrand, Côte de Nuit Villages, France 2014

Beautiful pale ruby in colour and with a charming bouquet of red berry fruits. £13.50 £69.00

Full wine list available on request