

T A S T I N G M E N U

ONLY AVAILABLE FOR THE WHOLE TABLE

Prawn cocktail - tiger prawns - crisp lettuce -
caviar - granny smith - bloody marie sauce

I.O.W Gallybagger cheese soufflé - white onion
velouté

Freedom Cross Chardonnay, 125ml £3.75

I.O.W crab on toast - fermented chilli - dill
mayonnaise

Pask Gimblett Gravels, Sauvignon Blanc 125ml £4.75

Roasted loin and crispy I.O.W lamb belly - local
courgettes cooked in lamb fat -
peas - broad beans - creamed potato - Mint
Chimichuri

Rock Hopper Shiraz, 175ml £5.10

Honey and yoghurt mousse

Strawberry cheesecake - strawberry sorbet -
toasted hazelnuts

Heaven on Earth Dessert Wine, 125ml £7.75

£ 5 0 P E R P E R S O N

Nibbles

marinated olives £6.5 / Marmite cashews £4.75 / Pork puffs - burnt apple £4 / Curried popcorn £3

Breads

£3.5 each or £6 for both

White bloomer - olive oil and balsamic vinegar or whipped butter

Rosemary and garlic focaccia - oil of Wight

Starters

Pea, leek and watercress soup - cheese on toast £8.5

I.O.W crab on toast - fermented chilli - dill mayonnaise £12.5

Windmill wood farm venison scotch egg - rhubarb ketchup - Living Larder leaves £10.5

Prawn cocktail - tiger prawns - crisp lettuce - caviar - granny smith - bloody marie sauce £11

I.O.W Gallybagger cheese soufflé - white onion velouté £10

Mains

Roasted loin and crispy I.O.W lamb belly - local courgettes cooked in lamb fat -
peas - broad beans - creamed potato - Mint Chimichurri £25

Battered haddock - chips - mushy peas - lemon - curry sauce or tartare £11.5 / £17

Whole grilled local plaice - parsley, caper and squid ink butter - fries £22

Mac 'n' cheese - wild mushrooms - crispy onions - Parmesan - truffle £10 / £15.5

Miso and honey glazed pork chop - slow cooked onion - chorizo and chives - crushed potato -
mustard and truffle sauce £23

Aromatic seafood curry - jasmine rice - tapioca crackers - coriander and mint pesto £22

10oz sirloin / rump steak - wild mushrooms - pickled red onions - Parmesan - fries £30/£26

Our own 6oz beef burger - Yates brewery rarebit - spiced tomato chutney - lettuce - burnt onions -
skinny fries £14

Sides £5

sprouts - mint sauce / local courgette - feta cheese

Cauliflower cheese / Peppered carrot and swede / House salad

Living Larder new potatoes / Rosemary fries - Parmesan - truffle

Sauces £2.5

Peppercorn sauce / Blue cheese sauce / Bordelaise

Desserts

Strawberry cheesecake - strawberry sorbet - toasted hazelnuts £9

Vanilla panna cotta - I.O.W rhubarb - ginger biscuit £9

Honey and yoghurt mousse - pistachio and raspberry granola - white chocolate ice cream £8.5

Sticky toffee pudding - toffee sauce - brandy snap - clotted cream ice cream £8.5

Affogato - vanilla ice cream - espresso - shortbread £5 (Add Baileys £1.25)

Cheese Selection - oat biscuits - chutney - grapes - apple £12.5

S A N D W I C H E S / F L A T B R E A D S

A V A I L A B L E D A I L Y : 1 2 P M - 2 . 3 0 P M

Smoked salmon sandwich **£9**

Lemon and chive ricotta - crisps

Honey glazed ham sandwich **£7**

Mustard - crisps

Cheddar cheese sandwich **£6.5**

Caramelised onion and Tomato chutney -crisps

Falafel flatbread **£9**

Vegan cheese - vegan mayonnaise - tomato -
baby gem - fries

The 'cod's pollock' hotdog **£9**

Jumbo fish finger - citrus mayonnaise - pickled cucumber
baby gem - dill - fries

Minute steak flatbread **£9**

Baby gem - tomato - Sriracha mayonnaise - Asian slaw
fries

A V A I L A B L E D A I L Y : 1 2 P M - 2 . 3 0 P M

V E G A N M E N U

STARTERS

Mushroom

king oyster mushroom - miso - maple - fermented chilli

£7.5 / £13 (as a main with fries and salad)

Soup

Pea and watercress soup -vegan cheese on toast

£7.5

MAINS

Living larder organic courgettes

slow cooked then chargrilled - rainbow chard - peas - Broad beans - mint chimichurri
puffed rice

£13.5

Spiced falafel burger

spiced tomato chutney - lettuce - vegan cheese, crispy onions, rosemary salted fries

£13.5

DESSERTS

Seasonal crumble - vanilla ice cream

£7

Chocolate brownie - vanilla ice cream

£7

A Selection of Sorbets and Vegan Ice Creams

2 scoop £2.5 / 3 scoop £3.75

Nibbles

Mixed olives £6.5/ Marmite cashews £4.75 / Pork puffs - burnt apple £4
curried popcorn £3

Breads

White bloomer - olive oil and balsamic vinegar or whipped butter
Rosemary and garlic focaccia - oil of wight - £3.5 each or £6 for both

Starters

Gallybagger cheese soufflé - white onion velouté £10
Windmillwood farm venison scotch egg - living larder leaves - rhubarb ketchup £10.5
Pea, leek and watercress soup - cheese on toast £8.5
Prawn cocktail - tiger prawns - crisp lettuce - caviar - granny smith -
bloody marie sauce £11

Mains

Aromatic seafood curry - rice - tapioca crackers - coriander and mint pesto £22
Battered haddock - chips - mushy peas - curry sauce - tartare - lemon £10.5 / £17
Mac 'n' cheese - wild mushrooms - crispy onions - spring truffle £8 / £14
6oz short rib & brisket beef burger - Yates brewery rarebit - spiced tomato chutney - lettuce -
crispy onions - skinny fries £14
Whole grilled local plaice - parsley, caper and squid ink butter - scallop roe fries £22

Roasts

Roasted belly of pork, roast potatoes, seasonal vegetables, stuffing, gravy £12.5 / £15.5
Roasted leg of lamb, roast potatoes, seasonal vegetables, stuffing, gravy £12.5/ £15.5
Roasted beef sirloin, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy £11 / £16.5
Vegetarian Roast, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy £10 / £14.5
Mixed Roast, roast potatoes, seasonal vegetables, Yorkshire pudding, stuffing, gravy £13 / £17.5
Children's Roast, Beef, pork or lamb, roast potatoes, seasonal vegetables, gravy £8.5
Yorkshire pudding 75p / Stuffing £1 / Roast potatoes £3

Desserts

Strawberry cheesecake - strawberry sorbet - toasted hazelnuts £9
Vanilla panna cotta - I.O.W rhubarb - ginger biscuit £9
I.O.W. Cheese Selection - oat biscuits - chutney - grapes - apple £12.5
Honey and yoghurt mousse - pistachio and raspberry granola - white chocolate ice cream £8.5
Sticky toffee pudding - toffee sauce - clotted cream ice cream £8
Affogato - vanilla ice cream - espresso - shortbread £5

F R I D A Y N I G H T
S T E A K M E N U

All steaks are served with rosemary fries, slaw,
beer battered onion ring, chef's sides and a choice of sauce.

10oz Rump £26

10oz Sirloin £30

7oz Fillet £30

Chef's Sides

house marinated chicken wings
garlic bread
cheesy chorizo bites

Sauces

Bourdalaise
Peppercorn
Blue cheese sauce