

GLUTEN-FREE MENU


As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

APÉRITIFS



- Nyetimber Classic Cuvée 10.00
- Champagne Piper-Heidsieck 10.50
- Aperol Spritz 8.75

SMALL PLATES


Great for sharing over a drink while you decide.

- Padron Peppers, Sea Salt 5.75 
- Sun-dried Tomato & Salsa Verde Houmous, Crispy Chickpeas & Gluten-free Toast 5.75 
- Adriatic Anchovies & Gremolata 6.75

STARTERS

- Roast Red Pepper Soup & Gluten-free Bread 6.95 
- Garlic & Paprika King Prawns, Isle of Wight Tomatoes, Gluten-free Toast 10.50
- Artichokes, White Beans & Tomatoes, Herb Dressing 8.50 
- Hand-picked Devonshire Crab, Cured Salmon, Apple & Cucumber 12.50
- Baked Saint Marcellin, Sultanas & Red Chicory 9.00

MAINS

- Jimmy Butler's BBQ-glazed Pork Belly, Black Beans & Summer Slaw 19.00
- Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
- Roast Merrifield Duck Breast, New Potatoes & Chicory 28.00
- Pan-fried Seabass, Ratatouille & Fennel Salad 21.00
- Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage, Peanuts & Nuoc Cham Dressing 14.00 



GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!







Steaks served with New Potatoes & Rocket | Add Béarnaise or Peppercorn Sauce 2.50

- 8oz Rump Cap Steak 22.50
- 12oz Sirloin on the Bone 32.50

SIDES

- Isle of Wight Tomato Salad 4.75 
- Ssamjang New Potatoes, Chilli & Sesame 4.50 

PUDS & BRITISH CHEESE

- Crème Brûlée 7.25 
- Jude's Ice Cream & Sorbet 7.00 
(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)
- Our British cheese changes with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast*
- Choose from: Finn  | Clara Goats  | Solstice  | Cornish Gouda | Isle of Wight Blue 
- All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

 Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.