

APERITIFS

SIGNATURE G&T

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 8.90

HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 9.60

BLOOD ORANGE PALOMA

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 11.60

LANSON PERE ET FILS

CHAMPAGNE (ve)
crisp, zesty, elegant (125ml glass) / 10.15

NIBBLES

OLIVES (ve)

rustica olives / 3.50

BAGUETTE (v)

with Netherend Farm salted butter / 3.75 | (ve) without butter

BAGUETTE with DIPS (v)

saffron rouille, olive oil & balsamic reduction, roast red pepper tapenade / 5.25

ANCHOVY APPETISER

anchovy butter, anchovies, sourdough / 4.95

(v) Suitable for vegetarians

(ve) Suitable for vegans

Some of our dishes may contain olive stones or fish bones.



MENU

2 OR 3 COURSES INCLUDING A 125ML GLASS OF WINE ON ARRIVAL

STARTERS

CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

HAM HOCK TERRINE with APPLE & PEAR CHUTNEY
toasted sourdough, pickled vegetables

SMOKED AUBERGINE & CHICKPEA SALAD (ve)

charred romaine lettuce, miso & harissa mayonnaise

MAINS

OUTDOOR-REARED APPLEWOOD

SMOKED PORK RIBEYE

Dauphinoise potato, apple sauce, apple & pear chutney, pork jus

ROASTED CAULIFLOWER STEAK with

CURRIED CAULIFLOWER PUREE (ve)

herbed cauliflower couscous, nuts & pomegranate seeds, French fries

CHALKSTREAM® TROUT with WHITE WINE SAUCE

summer vegetables, tomato concassé, crushed new potatoes, toasted almonds, basil oil

FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

SIDES

FRENCH FRIES (ve) / 4.50

SUMMER VEG (ve) / 4.50

MINTED NEW
POTATOES (ve) / 4.75

MIXED LEAF SALAD (ve)

choice of dressing: classic
French or house balsamic
with fig leaf oil / 4.50

FRENCH BEANS (v) / 4.90

ISLE of WIGHT HERITAGE

BABY TOMATO & FENNEL

SALAD (ve) / 4.75

RATATOUILLE (ve) / 4.75

DESSERTS

TREACLE SPONGE (ve)

with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche (nut-free without nougatine crisp)

PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream

TARTE AU CITRON (v)

Normandy crème fraîche, lemon zest confit



ALLERGENS & CALORIES: Please scan the QR code for allergen & calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.