

SUNDAY PRIX FIXE MENU

Our special selection of freshly prepared dishes using locally sourced produce.

This menu is based on seasonality and availability and may change every Sunday. Not Valid on bank holidays evenings.

Served Sundays 12:00-15:00 | 17:00-19:00

2 COURSES £24.00 per person

- NIBBLES ---

-APERETIFS-

WARM CRUSTY ARTISAN BREAD (For Two) 6

Extra Virgin Olive Oil, Balsamic Vinegar & Unsalted Butter

CHEF'S MARINATED MIXED OLIVES (V, GF) 6

PINK G&T 12

Tanqueray Export Gin / Elderflower Syrup Fresh Lemon Juice / Peychaud's Bitters / Fever- Tree Tonic

ITALIAN LUX 12

Luxardo Limoncello / Italicus Rosolio di Bergamotto Lemon Juice / Sugar Syrup / Mano Di Fiori Prosecco

TO START

ISLE OF WIGHT HERITAGE TOMATOES (GF, V)

Baby Radish, Asparagus, Black Garlic Mayo, Lemon & Basil Dressing

PAN FRIED CALAMARI (GF)

Chorizo, Gremolada & Confit Cherry Tomato & Chef's Aioli

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF**)

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough **Gluten free without Sourdough

TWICE BAKED DUO OF CHEESE SOUFFLÉ (V) - Supplement 5

Artisan Crostini, Grapes, Walnut & Pomegranate Salad (Cooking 10-12 minutes)

MAINS

FILLET OF SEA BASS

Crashed New Potatoes, Petit Pois, Asparagus, Mustard & Tarragon Velouté

THYME & GARLIC ROASTED HAMPSHIRE CHICKEN SUPREME (GF**)

Served with Chef's Yorkshire Pudding, Roasted Potatoes, Roasted Seasonal Vegetables & Chef's Gravy

ROAST STRIPLOIN OF BEEF (*GF***)

Served with Chef's Yorkshire Pudding, Roasted Potatoes, Roasted Seasonal Vegetables & Chef's Gravy

LEMON, THYME & SEASONSAL SPRING VEGETABLE RISOTTO (V, GF)

Parmesan & Basil Oil Add Tiger Prawns & Diced Chorizo - Supplement 7

SIDES

Skinny Fries (GF) 5 | Triple Cooked Chips (GF) 5 | Sweet Potato Fries 5

Honey Roasted Root Vegetables (GF) 5 | Wild Rocket, Pecan & Pomegranate Salad (GF) 5

Buttered Broccoli & Almonds, Chili Flakes (GF) 6