



Sunday 21st August 2022

Two courses - 30

Three courses - 38

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt - 6

Chorizo - blossom honey - 6

Nocellara del Belice and Kalamata olives - 4.5

Sweetcorn soup - yoghurt, gremolata, smoked paprika

Isle of Wight tomatoes - goats curd, basil oil, tapenade, gazpacho

Creedy Carver chicken liver parfait - plum chutney, madeira jelly, brioche

Southcoast crab tartlet - Wye Valley gooseberries, tarragon, almond (£8 supplement)

Dry aged native beef tartare - egg yolk, mushroom, nasturtium

Roast sirloin of Shorthorn beef - beef fat roast potatoes, Yorkshire pudding, gravy

Roast Suffolk lamb leg - beef fat roast potatoes, Yorkshire pudding, gravy

Roast free range chicken - beef fat roast potatoes, Yorkshire pudding, stuffing, gravy

Courgette and pea risotto - ricotta salata, toasted hazelnuts

Tanner's beer battered fish and chips - crushed peas, lemon, tartare sauce

Stone bass - ratte potatoes, yellow beans, mussels, sauce bouillabaisse

Sticky toffee Sundae

Baked vanilla cheesecake - Hugh Lowe Farm summer berries

Chocolate pave - salted caramel ice cream

Brioche bread and butter pudding - vanilla custard

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Please ask a member of staff for our vegetarian and vegan menu if required.

Please note a discretionary service charge of 12.5% will be added to the final bill

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.