

SOUL HOUSE SESSIONS

3 courses for £45 with ½ bottle of house white, rosé, or red wine
Non-alcoholic alternatives available

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Gazpacho soup Foccacia croutons, horseradish (VG)	Roast English sirloin Yorkshire pudding, roast potatoes, carrots spring greens, horseradish
Burrata Isle of Wight tomatoes, pesto, aged balsamic (V)	Roast belly of pork Yorkshire pudding, roast potatoes, carrots spring greens, Bramley apple sauce
Cobb salad Smoked chicken, soft hen's egg, crisp bacon buttermilk ranch dressing	Baked fillet of hake Datterini tomatoes, olives, capers fried Parmesan polenta
Watermelon & feta salad Pistachio dukkah, cucumber, mint (V)	Hot & sticky Korean chilli poussin Asian cabbage slaw, sesame, bonito flakes, fries
Stone bass ceviche Orange, avocado, plantain crisps	Beetroot risotto Cashew 'ricotta', maple-glazed beets, pecans (VG)
Pulled spiced lamb shoulder Broad bean hummus, mint & pomegranate relish sourdough cracker	Mushroom & goats cheese Wellington Roast potatoes, carrots, spring greens Madeira sauce (V)

Roast sharing board for 2, 3 or 4 people (available for tables of up to 6 people)  
Roast lamb cutlet, roast pork belly, roast English sirloin  
Roast potatoes, Yorkshire pudding, carrots, spring greens, condiments

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Baked choc chip skillet cookie Milk ice cream (for two to share)	Chilled coconut rice pudding Mango, passion fruit (VG)
Sticky pistachio & olive oil cake Strawberries, strawberry sorbet	Warm chocolate fondant Salted caramel ice cream, honeycomb

SIDES

Fries 4.5	Mixed leaf salad 4
Truffle & Parmesan fries 6	Spring greens, chipotle butter 4
Minted new potatoes 5	Rosemary focaccia, olive oil, balsamic 4
Isle of Wight tomato salad balsamic dressing 5	

WINE AND SPARKLING

Sparkling	125ml
Chandon Brut NV, Argentina	11.5
Nyetimber Classic Cuvée NV, West Sussex, England	12 75
Taittinger Brut Reserve	13.5 69
Taittinger Nocturne Demi-Sec	14 70
Taittinger Prestige Rosé	16 90
Moët & Chandon Ice, France	17 99
Moët & Chandon Ice Rosé, France	19 110
White	175ml
Ca' di Ponti, Catarratto 2018, Sicilia, Italy	7.5 27
Star Crossed, Chardonnay 2018, Victoria, Australia	7.5 29
Sileni Satyr, Sauvignon Blanc 2018, Marlborough, New Zealand	8.5 32
La Battistina, Gavi, Cortese 2018, Piemonte, Italy	8.5 35
Château L'Ermitage Costières de Nîmes, Rhône Blend 2018, Rhône, France	10 42
La Val Orballo, Albariño 2018, Rias Baixas, Spain	55
Nielson By Byron, Chardonnay 2017, Santa Barbara, USA	58
Yangarra Estate, Roussanne 2016, McLaren Vale, Australia	69
Sauvignon Blanc, Cloudy Bay 2018, Marlborough, New Zealand	80
Rosé	
Cape Heights Cinsault Rosé 2018, South Africa	8 27
Clarete, Bodegas Ontañón 2018, Rioja, Spain	9 35
M de Minuty, Provence 2018, Provence, France	14 60
Red	
Meridione, Nero d'Avola 2018, Sicilia, Italy	7.5 28
El Viejo del Valle, Pinot Noir 2017, Central Valley, Chile	8 29
Les Oliviers, Merlot 2018, Languedoc, France	7.5 30
Turno de Noche, Malbec 2019, Mendoza, Argentina	9.5 34
Pazo de Monterrei, Mencía 2017, Monterrei, Spain	40
Chianti Classico San Felice, Sangiovese 2017, Tuscany, Italy	45
Pierre Bourée Bourgogne, Pinot Noir 2018, Burgundy, France	48
The Cloud Factory, Pinot noir 2018, Marlborough, New Zealand	14 50
Valpolicella, Montresor, Corvina 2018, Veneto, Italy	50
The Charge Rioja, Tempranillo 2016, Rioja, Spain	60
Chateauneuf-Du-Pape, Cuvée Papale', Rhône Blend 2016, Rhône, France	65
Yangarra Estate 'PF', Shiraz 2017, McLaren Vale, Australia	80
Cloudy Bay, Pinot Noir 2016, Marlborough, New Zealand	95
Sweet	75ml
Sauternes Ginestet Clasique 2016, Bordeaux, France	7

Please ask the server to see our full wine list

The vintages listed are subject to change. Wines by the glass can be served in measures of 125ml on request. All the wines featured on this list contain sulphites.