

SOUL SUNDAY

3 courses for £40 with 1/2 bottle of house white, rosé, or red wine  
Non-alcoholic alternatives available

~~~~~	
Pumpkin, coconut & smoked chilli soup Pumpkin bhaji (VG)	Roast British beef Yorkshire pudding, roast potatoes, carrots greens, horseradish
Isle of Wight tomatoes Buffalo mozzarella, pesto, aged balsamic (V)	Roast belly of pork Yorkshire pudding, roast potatoes, carrots, greens, Bramley apple sauce
Chicken & bacon cobb salad Smoked chicken, soft hen's egg, crisp bacon, buttermilk ranch dressing	Baked fillet of hake Sun-dried tomatoes, olives, capers, fried Parmesan polenta
Stone bass ceviche Orange, avocado, plantain crisps	Ragu Pappardelle Beef shin ragu, parsley crumb
Pulled spiced lamb shoulder Beetroot hummus, mint & pomegranate relish, sourdough cracker	Autumn squash & gorgonzola risotto Sage brown butter (V)
	Mushroom & goats cheese Wellington Roast potatoes, carrots, 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 British beef  
Roast potatoes, Yorkshire pudding, carrots, greens, condiments

~~~~~		
Baked choc chip skillet cookie Milk ice cream (for two to share)		Chilled coconut rice pudding Mango, passion fruit (VG)
Lime leaf panna cotta Figs, honey biscotti	Raspberry sorbet Three scoops (VG)	Warm chocolate fondant Honeycomb, raspberries

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

WINE AND SPARKLING

Sparkling	125ml	
Chandon Brut NV, Argentina	11.5	
Nyetimber Classic Cuvée NV, West Sussex, England	12	
Taittinger Brut Reserve	13.5	
Taittinger Nocturne Demi-Sec	14	
Taittinger Prestige Rosé	16	
Moët & Chandon Ice, France	17	
Moët & Chandon Ice Rosé, France	19	
White	175ml	
Bombo Leguero, Argentina, 2019	8	30
Pinot Grigio, Principato, Italy 2019	8	30
Chardonnay, Star Crossed, Victoria, Australia 2018	7.5	29
Sauvignon Blanc, Satyr, Marlborough, New Zealand 2018	8.5	32
Gavi, 'La Battistina', Piemonte, Italy 2017	8.5	35
Chateau L'Ermitage Costieres de Nimes Blanc, France 2017	10	42
Chablis de la Motte, Chardonnay, Burgundy, France, 2018	13	54
Chablis Premier Cru, Jm Brocard, France 2017	21	80
Rosé		
Cape Heights Cinsault Rosé, South Africa 2017	8	27
Clarete, Bodegas Ontañón, Rioja, Spain 2017	9	35
M de Minuty Rosé (Limited edition), Provence, France 2019	14	60
Red		
Merlot, Mourvèdre, Languedoc, France 2018	7.5	30
Malbec, Turno de Noche, Mendoza 2019	9.5	34
Rioja, 'Monte Llano', Ramon Bilbao, Spain 2017	9	38
Pinot Noir, Rabbit Island, New Zealand 2017	12	50
Shiraz, The Sack, Barossa Valley 2017	13	55
Pinna Fidelis Crianza, Tempranillo, Ribera Del Duero, Spain, 2016		52
The Charge Rioja, Tempranillo, Rioja, Spain, 2016		60
Barbera, Giornata, Paso Robles, California, USA, 2016		68
Clos de la Cure, St. Émilion Grand Cru, Bordeaux Blend, Bordeaux, France, 2014		69
Chateau Gros Caillou, France, 2014		70
Yangarra Estate 'PF', Shiraz, McLaren Vale, Australia, 2017		80
Cloudy Bay, Pinot Noir, Marlborough, New Zealand, 2016		95

All the wines featured on this list contain sulphites.  
Please note the vintages listed are subject to change.