

V Vegetarian VE Vegan
 VE* Vegan option available
 GF Gluten Free
 GF* Gluten Free option available

Menu

Allergies & Intolerances
 If you have an allergy or an intolerance, please let your server know before ordering as not all ingredients are listed. While we make every effort to control cross contamination, our ingredients are manufactured and our dishes are prepared in an environment where allergens are present. Remember, fish is a natural product and whilst every care is taken in its preparation, we cannot absolutely guarantee no bones will be present.

A discretionary gratuity of 10% will be added to your bill.

STARTERS

Olives & Local Bread VE*	7	Crab & Lobster Bisque GF*	10
<i>Oil of Wight and balsamic</i>		<i>Served with local bread</i>	
Gambas GF*	12	Smoked Chicken Terrine GF*	9
<i>Confit Isle of Wight tomatoes, chives, local bread</i>		<i>Raspberry, sourdough toast</i>	
Baked Camembert V GF*	13	Smoked Salmon, Crab & Avocado Timbal GF	13
<i>Confit garlic, rosemary, local bread</i>		<i>Pea shoots and sumac</i>	

MAINS

Local Woodfords Pork Chop	19	Baked Hake Fillet GF	22
<i>Truffle mash, cider jus and greens</i>		<i>With a pesto and parmesan herb crust on a bed of risotto</i>	
Homemade Fish Pie GF	18	Chef's Cut of The Day GF	--
<i>Served with seasonal vegetables</i>		<i>See Specials Board for today's choice and price</i>	
Steak, Red Wine & Thyme Pie	18	Half & Whole Lobster GF	30/58
<i>Served with a choice of potato and seasonal vegetables</i>		<i>Garlic butter, yoghurt mayo, green salad, chunky chips</i>	
Prime 8oz IW Burger GF*	16	<i>Add Thermidor Sauce £4</i>	
<i>Brioche bun, salad, burger relish, cheese and chips</i>		Wild Mushroom Tagliatelle VE*	12
Buttermilk Chicken Burger	16	<i>With garlic bread. Add Chicken £5</i>	
<i>Brioche bun, salad, mayo, cheese and chips</i>		SALADS	
Roasted Butternut Risotto VE GF	15	<i>Served with fresh leaves, IW tomatoes, cucumber pearls, spring onions, olives, pickled pink onions, cold pressed rapeseed</i>	
<i>Aubergine steak, chilli, coriander and walnut</i>		Grilled Chicken Breast & Caesar Dressing GF	17
Beer Battered Cod & Triple Cooked Chips	17	Charred Halloumi V GF	14
<i>Tartar sauce, peas and lemon</i>		Crab Salad	20
Local Woodfords Sausages	16		
<i>Bubble and squeak, onion gravy</i>			

SHARERS FOR 2 OR MORE

Honey & Sesame Chipolatas, Baked Camembert,
 Pork Scratchings, Olives, Apple Sauce, Onion
 Chutney, Local Bread
 28

Fish Goujons, Tiger Prawns, Dressed Crab,
 Smoked Salmon, Marinated Mussels, Chilli & Lime
 Dressing, Marie Rose Sauce, Capers Local Bread
 38

SIDES

Chunky Chips 4
 Cheesy Chunly Chips 5

Seasonal Vegetables 6
 Small House Salad 5

Crab & Garlic Bread 8
 Garlic Bread 4

Lunch

A discretionary gratuity of 10% will be added to your bill.

SANDWICHES & PLOUGHMANS

All sandwiches and ciabattas are served with a dressed salad garnish. Bread is a choice of white or malted bloomer.

- **Soup of the Day with a Half Sandwich & Bucket of Chips GF* 10**
 - **Posh Fish Finger Ciabatta GF* 12**
 - **Ham & Mustard Aioli Sandwich GF* 8**
- **Gallybagger & Spiced Tomato Chutney Sandwich GF* 9**
 - **Prawn & Mermaid Gin Marie Rose Sandwich GF* 10**
 - **Chilli & Lime Dressed Crab Sandwich GF* 12**

- **Ploughman's Lunch GF* 16**

Gallybagger and Cheddar cheeses, ham, cured meats, dressed salad, house pickles, apple, boiled egg, onion chutney, coleslaw, local bread

- **Isle of Wight Crab on Chips GF 13**

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Kids Menu

A discretionary gratuity of 10% will be added to your bill.

STARTERS

- **Cheesy Garlic Bread** V 4
- **Mozzarella Bites** V 4
- **Humous & Crudités** V 3

MAINS

- **4oz Beef Burger** 8
Brioche bun, Monterey Jack cheese, coleslaw and chips
- **Diddy Fish & Chips** 9
Tartar, lemon, peas and chips
- **IW Tomato Penne Pasta** V 8
Basil and mozzarella
- **Southern Fried Chicken Goujons** 8
Baked beans and chips
- **Half Pint Pie** 10
Creamy mash, seasonal vegetables and gravy

DESSERTS

- **Belgian Waffle** V 4.5
Ice cream, toffee sauce
- **Sticky Toffee Pudding** V 4.5
Toffee sauce, vanilla ice cream
- **Goocy Choccy Brownie** V GF 4.5
Chocolate sauce, vanilla ice cream
- **Choice of Ice Creams**
1.5 per scoop
Strawberry, vanilla or chocolate

Desserts

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ALL £7.5 EACH

- **Sticky Toffee Pudding** V

- **Brownie, Autumn Berry Coulis Vanilla Ice Cream** V

- **Bread & Butter Pudding, Crème Anglaise** V

- **Vegan Cheesecake, Autumn Berry Compote** VE

- **White Chocolate Panna Cotta, Peach** GF

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