



SOMETHING LIGHT

Isle of Wight oak smoked garlic ciabatta

perfect for two4.00 VGF

Warm bread assortment with olive oil and

balsamic syrup3.50 VGF

Giant green queen pitted olives with chunks of feta cheese and
a sundried tomato oil4.00 VGF

STARTERS

Pan fried scallops with crispy bacon and a pea puree11.00 GF

Crispy duck and spring onion salad with our honey soy dressing8.00 GF

Roasted courgettes, aubergines, peppers and onions on toasted brioche with melted Isle of
Wight soft cheese and a pesto dressing7.50 VGF

Chicken liver and port parfait served with our red onion sultana chutney and
toasted ciabatta7.50 GF

Fresh homemade soup of the day served with warm sourdough5.50 VGF

MAIN COURSES

Leg of lamb en crouete with a mushroom filling, smashed baby potatoes and cannellini beans
with a minted lamb gravy16.50 GF

8oz fillet steak with our chimichurri butter

roasted cherry tomatoes, a grilled field mushroom and skin on fries24.00 GF

(add tiger prawns 3.50)

Chicken breast pieces wrapped in Parma ham on a sweet red onion mash
with a smoked Applewood creamy sauce16.00 GF

Grilled seabass fillets, triple cooked chips with minted mushy peas and a
nut brown crayfish butter17.00 GF

Smokey root vegetable casserole with a creamy wholegrain mustard mash
and smoked garlic spinach13.50 VGF

ALL OF OUR MAIN COURSES ARE SERVED WITH A SIDE OF VEGETABLES

DESSERTS

Strawberry pavlova, Chantilly cream and fruit coulis7.00 VGF

Chocolate brownie with salted caramel ice cream and warm chocolate sauce6.50 V

Espresso panacotta with a walnut brittle and vanilla ice cream6.50 GF

Hewitt's selection of cheeses, with our chutney and pickled onions8.50 VGF

(to share 11.00)

LIQUEUR COFFEES6.50

Please make staff aware of any dietary requirements

GF - Gluten Free Option Available V - Vegetarian

