



## LITE BITES

TOASTED CIABATTA WITH GARLIC BUTTER <b>VGf</b>	4
HOMEMADE WARM BREADS WITH A SEA SALT BUTTER AND BALSAMIC SYRUP <b>VGf</b>	3.5
BIG GREEN OLIVES WITH FETA CHEESE IN OLIVE OIL <b>VGf</b>	3

## STARTERS

SMOKED CHICKEN SALAD <b>Gf</b>	8
TORN SMOKED CHICKEN WITH CRISPY BACON AND A DIJON DRESSING	
CHICKEN LIVER PARFAIT <b>Gf</b>	7
SERVED WITH A SHALLOT CHUTNEY AND TOASTED SOURDOUGH	
BRUSCHETTA <b>VGf</b>	6.5
FRIED CIABATTA TOPPED WITH ROASTED PEPPERS	
OLIVES, ISLE OF WIGHT CHERRY TOMATOES AND GRILLED HALLOUMI	
SMOKED SALMON COCKTAIL <b>Gf</b>	8
WITH PRAWNS, CRUSHED BABY POTATOES, SPRING ONIONS AND A LEMON MAYONNAISE	
SOUP <b>VGf</b>	5
SPICY PARSNIP SOUP WITH CROUTONS	

## MAINS

STUFFED CHICKEN <b>Gf</b>	15
CHICKEN BREAST STUFFED WITH SMOKED APPLEWOOD CHEESE	
SWEET POTATO WEDGES AND A TOMATO AND CHORIZO SAUCE	
FILLET STEAK <b>Gf</b>	22
WITH TRIPLE COOKED CHIPS, TEMPURA BATTERED ONION RINGS	
ISLE OF WIGHT CHERRY TOMATOES AND HEWITT'S SPICED BUTTER	
PORK BELLY <b>Gf</b>	14
CRISPY CRACKLING WITH A BLACK PUDDING CROQUETTE	
AND AN APPLE CIDER GRAVY	
HADDOCK <b>Gf</b>	15
ROASTED HADDOCK SERVED ON A SPRING ONION MASH WITH A	
CREAMY WHOLEGRAIN MUSTARD SAUCE	
CASSOULET <b>VGf</b>	13
AUBERGINE AND MIXED BEAN CASSOULET WITH CREAMY MASH POTATO	

## ON THE SIDE

SKINNY FRIES - CREAMY MASH - GARLIC FINE BEANS WITH SHALLOTS - MIXED SALAD	4
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## SOMETHING SWEET

BRULEE <b>VGf</b>	6
CARAMALIZED MILK CHOCOLATE CRÈME BRULEE	
PANACOTTA <b>Gf</b>	6
RASPBERRY PANACOTTA WITH A STRAWBERRY SORBET	
BREAD AND BUTTER PUDDING <b>V</b>	6.5
BRIOCHE SOAKED WITH COFFEE AND BAILEYS WITH CHOCOLATE SAUCE	
ICE CREAMS AND SORBETS	4.5

HEWITT'S CHEESE BOARD <b>VGf</b>	8
A SELECTION OF CHEESE WITH OUR SHALLOT CHUTNEY, PICKLED ONIONS AND BISCUITS	

PLEASE MAKE STAFF AWARE OF ANY DIETRY REQUIREMENTS, ALL PRICES SHOWN IN POUNDS STERLING

**V** - VEGETARIAN    **Gf** - GLUTENFREE