

ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

NIBBLES

Additional cost for inclusive diners

HOUSE BREADS (DF*/VG)	£6
Whipped butter	
KING OLIVES (NGCI/DF)	£4

STARTERS

IBÉRICA CHORIZO (DF)	£9
Local cider, hot honey, garlic aioli, sourdough	
CRISPY PRAWNS (DF)	£11
Watermelon, cucumber, rice cracker, Thai veloute	
HOUSE FLATBREAD (DF/VG)	£9
Wild garlic, beetroot hummus, dill oil, rocket	
FREE RANGE CHICKEN CROQUETTES (DF)	£9
King olives, smoked red pepper sauce	
SOUP OF THE DAY (VG*/NGCI*)	£8
Sourdough, whipped butter	
ST IVES CRAY FISH ROLL	£11
Brioche, fennel slaw, lemon butter	
MUSSELS OF THE DAY (NGCI*)	£10
Aioli, house bread	
ISLE OF WIGHT HERITAGE TOMATOES (V)	£10
Mini mozzarella, green pesto, rocket	

SIDES

Additional cost for inclusive diners

CORIANDER RICE	£4.5
CHIPS	£4.5
SEASONAL VEGETABLES	£4.5
SIDE SALAD	£4.5
ONION RINGS	£6
TRUFFLE AND PARMESAN FRIES	£5.5

MAINS

CORNISH BEEF BURGER (NGCI*/DF*)	£19
Bacon jam, beef tomato, cheese sauce, radicchio, pickled relish, fries	
GRASS FED BEEF BAVETTE STEAK (NGCI/DF)	£30
Chimichurri, wild rocket, heritage tomato, truffle fries	
(£6pp supplement for inclusive diners)	
FREE RANGE CHICKEN SUPREME (NGCI/DF*)	£22
Pea fricassee, potato gnocchi, cos, smoked bacon cream sauce	
DRY AGED PORK TOMAHAWK (NGCI)	£30
Peach salsa, hash brown, picked red cabbage, cured egg yolk, sage jus	
(£6pp supplement for inclusive diners)	
BANG BANG CAULIFLOWER POKE BOWL (NGCI/VG)	£18
Coconut rice, edamame beans, red cabbage, mango, soy chilli dressing	
LOCAL GRILLED SEA BASS (DF)	£22
Tabbouleh, citrus salad, radicchio, fennel slaw, lemon dressing	
SEARED TUNA STEAK (DF)	£25
Warm caponata salad, olives, green pesto, lemon crumb	
BEER BATTERED FISH* (DF)	£19
Crushed minted peas, warm tartar sauce, picked onions, triple cooked chips	
(We donate £1 from every dish sold to The Wave Project!*)	
ORGANIC SWEET POTATO CURRY (VG/NGCI)	£18
Masala sauce, coriander rice, mango slaw, toasted coconut, chilli jam	
ROASTED RED PEPPER ORZO (VG/DF)	£18
Vegan feta, watercress	

DESSERTS

WHITE CHOCOLATE TART (NGCI)	£8
Compressed strawberries, meringue, pink lemonade ice cream	
CUSTARD PARFAIT	£8
Ginger crumble, mint gel, apple compote	
HOUSE LEMON AND LIME SORBET (NGCI/DF)	£8
Honeycomb, mint	
BAKED SPANISH CHEESECAKE (NGCI)	£8
Wild blueberries, blueberry and honey ice cream	
CHOCOLATE PAVE	£8
Bitter orange gel, praline, orange sorbet	
ICE CREAM AND SORBET SELECTION	
One Scoop - £3 Two Scoops - £5 Three Scoops - £6.5	
Belgium Chocolate, Clotted Cream Vanilla (VG*) Coconut (VG) Salted Caramel, Strawberry, Raspberry Sorbet, Lemon Sorbet (VG), Blood Orange Sorbet (VG)	



*We are proud to be supporting The Wave Project, a charity providing mental health services to children and young people through their NHS-prescribed Surf Therapy courses.

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area. Vegan desserts available, please ask your server.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available