

ASK YOUR SERVER FOR OUR SEASONAL SPECIALS

NIBBLES

Additional cost for inclusive diners

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

STARTERS

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

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

DESSERTS

WHITE CHOCOLATE TART (NGCI) Compressed strawberries, meringue, pink lemonade ice cream	£8
CUSTARD PARFAIT Ginger crumble, mint gel, apple compote	£8
HOUSE LEMON AND LIME SORBET (NGCI/DF) Honeycomb, mint	£8
BAKED SPANISH CHEESECAKE (NGCI) Wild blueberries, blueberry and honey ice cream	£8
CHOCOLATE PAVE Bitter orange gel, praline, orange sorbet	£8
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)	

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.



*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.

(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