

SNACKS & SMALL PLATES

Cornish Jerusalem Artichoke Spread & Crisps (vg)	7	Veal Bacon Skewer <i>birch glaze, pickles</i>	10	Nocellara Olives	6
				Sourdough Bread & Butter	7

STARTERS

Marmite Tart (v) <i>cauliflower & lemon salad</i>	13	3 Cumbrae Scottish Oysters <i>oyster mayo</i>	20
Steak Tartare <i>egg yolk, bone marrow, 'Bloody Mary' dressing</i>	18	Dressed Crab <i>cucumber, apple, brown crab, soda bread</i>	28
Leek, Peas & Potato Soup (v) <i>served chilled</i>	14	Tuna Tartare <i>Chef's Owen Isle of Wight tomatoes, green chilli, espelette, olive oil</i>	22
Garden Vegetable & Flower Bed Salad (vg) <i>carrot dressing & carrot top pesto</i>	14		

MAINS

Rope-Grown Scottish Mussels <i>English sparkling wine, wild garlic & parsley, anchovy flatbread</i>	22
Grilled Sea Trout <i>buttered Jersey Royals, horseradish sauce</i>	34
Railway Mutton Curry <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flatbread</i>	29
The OG Kiev (h) <i>herb-fed chicken, wild garlic cultured butter, chicken & mushroom sauce</i>	28
Suckling Pig <i>pork belly, slow-cooked cheek, quince & mustard</i>	35
Crispy Duck Salad (h) <i>kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i>	20
Cheese & Bacon Burger <i>sesame bun, maple bacon & béarnaise</i>	20
Grilled Chicken Caesar Salad <i>gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies</i>	24
Fish & Chips <i>haddock, mushy peas, tartare sauce</i>	25
Club Sandwich <i>buttered chicken sandwich, bacon, lettuce, tomato, hot sauce, pickle & cheese</i>	19
Somerset Wild Mushroom, Artichoke & Lentil Ragu (vg) <i>truffle potatoes & vegetable crisps</i>	22

GRILL

12 oz Ribeye Steak <i>Aberdeen Angus, grass-fed beef</i>	45
12 oz Rump Steak <i>Aberdeen Angus, grass-fed beef</i>	35

FOR TWO TO SHARE

28oz Bone-in Rib Steak <i>Black Angus, grass-fed, dry-aged for 30 days</i>	48 per person
35 oz Porterhouse Steak <i>Black Angus, grass-fed, dry-aged for 30 days</i>	65 per person

SAUCES 4

Peppercorn | Bordelaise
Grain Mustard | Béarnaise

SIDES

Truffled Mashed Potato (v) 9 Fries (vg) 7
Bacon-Creamed Spinach 8 Grilled Hispi Cabbage 8
Gem Leaf Salad (vg) 8 Isle of Wight Tomatoes 9