

FARMERS LUNCH MENU Sunday 12th May

Starter

Local Asparagus and Poached Egg £8.50

Salt and Pepper Squid Rings £7.50

Flaked Chalk Stream Smoked Trout, Watercress Salad, Pickled Apple £8.50

Main

Charred Butterflied Leg of Lamb £21

OR

Flamed Spatchcock Chicken £18

Both are served with herb butter, rosemary, and garlic-roasted new potatoes, and a fresh crisp slaw

Brie and Red Onion Galette with Rocket and Isle of Wight Heritage Tomato Salad (v) £16.50

Children's

Chicken Slider & Homemade Chips £8

Mac and Cheese £8

Dessert

English Sparkling Wine Jelly, Fresh Berries, Elderflower Chantilly Cream £7.50

Espresso Martini Mousse £7.50

Cheese Board £8.50

Bar Bites

Piggy Platter - Scotch Egg, Sausage Rolls, and Crudites £9.50

Pork Belly Bites £8.50

Smoked Nuts, Olive Oil, and Fresh Bread Selection £7.50

Please advise your server of any allergies or intolerances so we can look after you and manage your dietary requirements for you. Please note a service charge of 12% will be added to your final bill, this is optional so please do let us know if you would like us to remove it for you.