

Monday to Wednesday | All Day PRIX FIXE MENUS TWO COURSES FOR 18.50 THREE COURSES FOR 23.50

Please speak to the team for this menu

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta &	Spiced Maple-roasted Nuts (gf) (ve)	5.00	Hummus (gfa) (ve)	6.25
Cerignola Olives (gf) (ve)	Traditional Pork & Sage Sausage Roll	6.00	pomegranate, roasted hazelnut, coriander, flatbread	
Padron Peppers (gf) (ve)	Scotch Egg	6.00	Pigs in Blankets. honey & mustard glaze	6.00
onve on, maidon sea san	SMALL PLATE	S	•	
Crispy Fried Chicken (gf) 8.7			Pan-fried Scallops (gf)	12 75
hot chilli honey, lemon mayo	cornflake crumb, chipotle mayo, pomegrana		samphire, prosciutto, baby peas	13./3
King Prawns (gfa) 12.00	Grilled Asparagus (gf) (v) (vea)	12.25	Burrata (v) (vea)	12.75
romesco sauce, garlic chilli parsley butter, focaccia	poached egg, Parmesan		Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough	
Grilled Aubergine (v)	Crispy Pork Belly Bites (gfa) thai chilli honey, crispy shallot, coriander &		Whipped Vegan Feta (ve)	9.00
Crispy Squid (gf) 8.50 chilli, spring onion, aïoli	Superfood Summer Salad (gfa) (ve)s baby spinach, fennel, orange, roasted corn, g kalamata olives, lemon vinaigrette, hummus	iant cous cous,	Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough	
	SHARERS			
Bread & Olive Board (ve)			Se (gfa) (v)	19.00
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cer	ignola olives, fresh figs,	za'atar, sourdough		
sun-blushed tomatoes, olive oil & balsamic dip	i			
	LUNCH			
MONDAY CHOOSE ANY LUNCH DISH WITH A SMALL SOFT D	TO SATURDAY 12-5PM • All our sandw			D £2*
Fish Finger Sandwich (gfa)	5 Philly Steak Wrap grilled steak, roasted peppers & onions,	13.50	Asparagus, Keen's Cheddar & Chervil Tart (v) mixed leaf salad, lemon vinaigrette	14.25
farmhouse bread	American cheese, pickles		6oz Bavette Steak (gf)	14 25
Classic Club Sandwich 14.4	Hot Honey & Halloumi Focaccia (v)	13.45	garlic & shallot butter, skin-on fries	14.20
free-range egg, mayonnaise, grilled chicken,	beef tomato, baby spinach, lemon mayo		Puttanesca Tagliatelle (v)	14.25
streaky bacon, tomato, lettuce	Crispy Aubergine Steak Ciabatta (ve)romesco sauce, wild rocket	13.45	kalamata olives, garlic, cherry tomatoes, chilli, capers, pars	
	MAINS			
Beer-Battered Fish & Triple-Cooked Chips (gf)18.25	Pan-fried Chalk Stream Trout	23.75	Maple-glazed Pork Belly (gf)	14.50
North Sea haddock, pea purée, tartare sauce	purple sprouting broccoli, new potatoes,		pickled green slaw, whole-grain mustard mayo,	
Flat-iron Half Chicken (gf) 17.75			triple-cooked chips	
lemon & garlic butter, coleslaw, skin-on fries	Traditional English Pork Sausages mashed potato, onion gravy, seasonal greens		Asparagus & Pea Risotto (gf) (ve)small 8.50L gremolata	arge 13.75
Hand-raised Chicken, & Mushroom Pie	Dressed Crab (gf)			12.50
seasonal greens, thyme-roasted carrots, mashed potato, gravy	chipotle potato salad, mixed leaf & cherry to		Watermelon & Whipped Feta Salad (gf) (ve) Isle of Wight tomatoes, green olives, chervil	13.50
	GRILLS			
Chuck & Rib Burger (gfa)	Smoked Mushroom Burger (ve)	16.00	6oz Fillet (gf)	30.50
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	vegan chorizo mayo, smoked Applewood che tomato, iceberg lettuce, skin-on fries		triple-cooked chips, watercress, peppercorn or bearnaise sauce	
Crispy Chicken Burger (gfa)	Grilled Chicken Çaesar Salad	15 25		
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	crispy bacon, lettuce, croutons, Parmesan & Ça			
	om British native breeds, Short Horn & Aberdeen			
	gives great flavour and tenderness. Aged for at le		site dry-ager. worth the wait for the highest quality and flavour.	
	our black board for today market price, our team			
Ribeye (gf)	7P T-bone (gf)	MVP	Sirloin on the Bone (gf)	IVP

SIDES

... 2.75

SAUCES & BUTTERS

Peppercorn Sauce (gf)

Roasted Garlic & Shallot Butter (gf) (v).....1.50

Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf) (ve)	Side Salad (gf) (ve) 4.00
Truffle Parmesan French Fries (gf)	Mashed Potato (gf) (v) 4.75	Buttered Seasonal Greens (gf) (v)4.50
Fries (gf) (ve) 4.75	Buttered New Potatoes (gf) (v)	Pigs in Blankets 6.00
	chives	honey & mustard glaze



ADD TO YOUR STEAK

Seared Scallops (gf)10.50

Garlic & Chilli King Prawns (gf)8.00

Shallot Red Wine Jus (gf)......3.00 Smoked Sea Salt Butter (gf) (v)3.00

Bearnaise Sauce (gf) (v)4.00

Black Truffle Butter (gf) (v)......3.00



- VILLAGE PUB & KITCHEN -





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