

SET MENU

Monday 15th July – Saturday 3rd August
Lunchtime & Pre Festival 5.30 – 7.00pm

Starters

Soup of the Day, with Garlic and Thyme Croutons
Ham Hock Terrine, Pickled Vegetables, Beetroot, Cucumber
Salt and Pepper Squid, Chilli and Black Sesame Jam
Asparagus, Deep Fried Poached Egg, Aioli

Mains

Chorizo Crumbed Hake, Warm Pink Fir Potatoes, Heritage Tomato,
Chicory, Lemon Aioli
Whole South Coast Plaice, Saffron Potatoes, Samphire, Lemon and Caper Butter
6oz Ribeye Steak, Triple Cooked Chips, Cherry Vine Tomatoes,
Garlic and Parsley Butter
Mushroom, Leek and Isle of Wight Blue Cheese Risotto

Desserts

Blueberry and Lemon Parfait, White Chocolate Tuille,
White Chocolate Crumb
Chocolate Mousse, Gin Soaked Cherries
Mooka of Petersfield Ice Cream Selection
British Cheese Selection

Two Courses £22, Three Courses £26

*Allergen Information sheets are available for all our dishes,
please ask a member of our team for assistance.*