

BRUNCH

EGGS

All our eggs are sourced directly from free range farms

Salted crushed avocado, pickled Isle of Wight tomato & poached egg on pumpernickel (v)	£10	Severn & Way oak smoked salmon, chive, crème fraîche bagel	£12
Eggs Benedict, duck egg, cured woodlands ham & truffle hollandaise	£11	Smoked haddock kedgeree, peas, poached egg & chive sauce	£14
Egg Florentine, duck egg, wild mushroom, spinach & truffle hollandaise (v)	£11	Eggs Royal, hen eggs, oak smoked salmon & yuzu hollandaise	£12
Hen, beans & grains congee, century egg	£13		

MAINS

Smoked turnip, courgette, celery & spelotto (ve)	£18	Stone bass, black olive, beans & lime dressing	£27
Black leg chicken, girolles mushroom, shallots & wild mushroom jus	£25	Lime & chilli fried tofu, avocado & quinoa salad (ve)	£17
Isle of Wight tomato & basil Sardinian cous-cous, aubergine tempura (v)	£16	21 days dry aged Casterbridge rump of beef, skinny chips & truffle hollandaise (6oz)	£28
"The Soak" smoked prawn-cod pie, fermented radish & soft herbs	£24	Braised Scottish ox cheek, cup mushroom, onion, lovage oil & aired potato	£24

SANDWICHES

Reuben, sauerkraut, gherkin & peppered pastrami	£12	Kefir marinated chicken finger, tomato salsa & refried bean	£11
Cured salmon, beetroot & horseradish	£12	Guacamole, heritage tomato & shoots (ve)	£10
Dry cured beef burger, fermented garlic mayo, pickled tomato & onion chutney	£14	Add chips or salad to any sandwich	£4

SIDE

Isle of Wight tomato & mint oil salad (ve)	£4.5	Jersey potato, nettle & onion ash (v)	£4.5
Hand cut potato chips (ve)	£5		

DESSERT

Brioche French toast, caramelised banana & crispy yoghurt (v)	£9	Classic rum baba, roasted pineapple & crème fraîche (v)	£8
Sourdough waffle, berries & birch syrup (v)	£9	Blueberry-buttermilk pancake, honey butter (v)	£9

VE - Vegan
V - Vegetarian

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill