

A TASTE OF THE SEASON

Our Taste of the Season menu has been designed to allow our chefs to create great dishes that celebrate and embrace the ever changing seasons and produce.

We've also matched some great wines, served by the glass and bottle or our very own Thwaites award winning Ales to accompany these dishes too!

We hope you enjoy!

Jonathan Marsden-Jones, Executive Chef



APPETISERS

Onion soup, allium toast, caramelised onion and garlic.

£8

Pan roast Pigeon Breast, liver parfait, maple popcorn granola, baby corn and spinach.

£10

MAIN COURSE

Roast spice butternut risotto, feta, rocket, pinenut and squash seed.

£16

Roast Venison, parsnip puree and crisp, pomme anna, kale and game jus

£24

DESSERT

Caramelised banana, dark chocolate mousse, walnut popcorn and salted caramel ice cream.

£7.95

SIDES

Steamed Jersey Royals, Minted butter

£4

Greek Salad, Isle of Wight Tomatoes, Olives, Feta, Cucumber and red onion

£4
