



# LUNCH À LA CARTE

**Lunch from 12.15pm to 2.15pm**

## Starters

Homemade Bread and Butter 2.5 pp

Chef's Soup of the Day 4.5

Cornish Crab, Avocado, Jalapeno, Fried Focaccia and Quinoa 12

IOW Summer Tomatoes, Whipped Taramasalata, Green Olives and Basil (V) 10.5

## Mains

Norfolk Lamb BBQ Rump, Belly and Kofte Skewer, Hash Brown, Ricotta, Yellow Beans, Yoghurt, and Green Peppercorn Sauce 20

South Coast Catch of the Day, Warm Oyster Tartar Sauce, Tempura Oyster, Young Peas, Crushed New Potatoes and Courgettes 22

BBQ Cauliflower, Saag Aloo Gnocchi, Squash Puree, Bhaji Crisp, Vadouvan Sauce and Pickled Mustard Seeds (V) 17

## Desserts

Tartlet of Raspberries, Olive Oil and Lemon 9.5

Milk Chocolate Tiramisu 9.5

A Bowl of English Strawberries Served with Creme Fraiche and Demerara Sugar 7.5

Selection of Fine British Cheeses, Apple & Rhubarb Chutney, Crackers 9.5

## Sides

Fine French Beans with Peaches and Hazelnuts (N) 6

Greek Salad of Baby Gem, Cucumber, Feta & Crispy Quinoa 5.5

Skin on Fries with Rosemary Salt 4

## Burger & Beer

Taiwanese Fried Chicken Burger, Gojuchang Glaze, White Sesame Mayonnaise, American Cheese, Pickles and Iceberg Lettuce on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer 19

Spiced Fritter of Celeriac, Halloumi & Red Onion, Siracha Mayonnaise, American Cheese & Pickles on a Sesame Brioche Bun, Served with Fries and a Pint of Draught Beer (V) 19



Please notify staff if you have allergies to any ingredients  
The above dishes may contain trace nuts  
All charges are inclusive of VAT

# WINE LIST



175ml 125ml

## Champagne & Sparkling Wine

### **Lincoln's Inn Champagne, Jean Comyn Brut, NV**

Citrus and apple freshness on the nose. There is depth in the middle with greengage richness, typical of the Chardonnay in the blend. It is an excellent reception drink and perfect apéritif.

57

### **Pol Roger, Epernay, Champagne France NV**

Sir Winston Churchill's favourite champagne! The nose has a bouquet of flowers, the palate is a fruit salad of flavours, fine bubbles, with tastes of ripe fruit fresh brioche.

65

### **Taittinger, Reims, Champagne, France NV**

This is a delicate wine with flavours of fresh fruit and honey. The Brut Réserve, which acquires its maturity during three and four years ageing in the cellar, offers excellent aromatic potential.

67

### **Prosecco DOC Spumante Adalina, Friuli Venezia Giulia/Veneto, Italy NV**

Straw yellow in colour with a persistent sparkle, pleasant fruity aromas and flavours of citrus and white stone fruit. Great food matches for canapés, fish, shellfish and salads.

32.5

9

7

### **Greyfriars Cuvee, Surrey, England, NV**

A classic non-vintage blend of the three traditional "Champagne" varieties aged for two years on its lees.

42

12

9

### **Greyfriars Rose, Surrey, England, NV**

A delicate pale colour, with aromas of summer berries and a fresh fruity palate. This exceptional wine is beautifully balanced, made from 100% Pinot Noir. The perfect aperitif.

42

12

9

### **Greyfriars Blanc de Blanc, Surrey, England, 2015**

An incredibly well made wine with 100% Chardonnay grapes. You'll get peach, lemon peel, orchard fruit on the palate and enveloping buttery aromas, tight bubbles and bright acidity. A perfect aperitif.

52

## White Wine

### **Ponte Pietra, Trebbiano Garganega, Veneto, Italy, 2023**

This is a zesty, aromatic wine, with light perfumes of white flowers and a touch of almonds on the nose. On the palate it is fresh and vivacious, with an appealing apple/almond character and a lively, crisp finish.

25

6.5

5

### **Roche de Belanne, Marsanne/Viognier, Languedoc, France 2022**

A crisp and flavoursome white from the pebble soils of the Languedoc coast near Beziers. On the nose, white flowers, honeysuckle and stone fruits such as apricots create an evocative bouquet, which is followed through on the medium bodied palate with ripe peach and apple flavours which lead to a fresh, zesty finish.

27.5

8

6.5

### **Turning Heads Sauvignon Blanc, Marlborough, New Zealand 2022**

Pale straw in colour, with a bouquet of ripe gooseberries, herb and nettle and the classic tropical fruit. An expressive dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp vibrant acidity to balance a richly textured palate.

30.5

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May contain Sulphites.

# WINE LIST



175ml

125ml

## White Wine continued

### **Amalaya, Calchaquí Valley, Salta, Torrontés/Riesling, Argentina 2023**

31

This wine is pale yellow in colour with youthful highlights. On the nose, there are intense aromas of floral and citrus which are balanced with a touch of minerality. On the palate, it has a crisp acidity with a long, fruit-driven finish.

### **Valençay, Sébastien Vaillant, Loire, France 2023**

36

This is a very approachable combination of grassy, zesty aromas, ripe citrus fruit and a softer creamier quality finishing with a subtle mineral freshness. 80% Sauvignon Blanc/20% Chardonnay. A great partner to the region's eponymous goat's cheese.

### **Chablis Jean Collet, Burgundy, France 2022**

50

This Chablis is wonderfully balanced, a remarkable freshness and minerality that marks it out as classic. Expressive and open with ripe and slightly exotic hints that introduce sappy, plump and nicely mineral flavours.

## Red Wines

### **Merlot/Corvina, Ponte Pietra, Verona, Italy 2022**

25

6.5

5

Easy-drinking Italian wine from the hills around Verona is made from the harmonious blend of Corvina and Merlot grapes. It boasts a nose full of spiced raspberry fruit, with flavours of cherry and cranberry that are sure to please.

### **Valpolicella "Terre di Castelnuovo", del Garda, DOC Valpolicella, Veneto, Italy 2022**

29

8

6.5

Classic Valpolicella with deep ruby colour, intense red fruit bouquet, velvety palate, soft tannins, and spicy notes, finished with light acidity.

### **Azabache, Rioja, Crianza, Spain 2020**

30

Well-balanced Rioja, featuring seductive character of Tempranillo, Garnacha, and Mazuelo grapes, emphasized fruit characteristics, with subtle toasty, smoky and vanilla notes from American oak barrel ageing, and 6 months of bottle ageing before release.

### **Kaiken, Malbec Clasico, Wines Mendoza, Argentina, 2021**

30

Rich and velvety smooth wine with sweet and ripe fruit, black plum and black truffle flavours backed by bitter chocolate and balanced by bilberry freshness, perfect for bold beef and venison dishes.

### **Chateau d'Anielle, St. Emilion Grand Cru, Bordeaux, France 2015**

53

A classic blend of Merlot and Cabernet Franc in a round, fruit-forward red wine from the excellent 2015 vintage, with blackberry, cherry, and plum notes enhanced by subtle toasted oak and cinnamon flavours from 18 months of aging.

## Rosé Wine

### **Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 2023**

30

8

6.5

Elegant pale pink wine with a lovely, perfumed nose of ripe pear and fresh breadcrumb, full-bodied yet fresh on the palate and finished with crisp apple-pear notes.

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