

Set Menu

Choose Two or Three Courses for 27.00 / 32.50

Starters

- Goats' Cheese Croustillant, Fresh Figs & Honey
- Dry-aged Beef Carpaccio, Jalapeños, Coriander & Lime
- Today's Summer Soup - Ciabatta **v**
- Hot & Sour Salad, Watermelon, Chilli, Red Pepper, Peanuts & Sesame 🍴

Mains

- Pan-fried Sea Bass, Black Rice, Choi Sum, Lime, Chilli & Coriander
- Sweet Potato, Chickpea & Baby Spinach Curry, Crispy Chickpeas, Basmati Rice & Chapati 🍴
- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries
- Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.75)

Puds

- Chocolate & Salted Caramel Torte, Crème Fraîche **v**
- Apple Tarte Tatin, Vanilla Ice Cream 🍴
- Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans **v**
- British Cheese Plate - Pitchfork Cheddar & Beauvale Blue, Chutney, Apple & Peter's Yard Crackers

Add a Side

- Thick-cut Chips or Skinny Fries 4.25 🍴
- Truffle Mac & Cheese 4.25 **v**
- Onion Rings 4.50 **v**
- Isle of Wight Tomato Salad 4.75 🍴
- Buttered New Potatoes 4.00 **v**
- Peas, Courgettes, Beans, Lemon & Olive Oil 4.00 🍴
- Halloumi Fries & Bloody Mary Ketchup 6.25 **v**

V Vegetarian Ingredients 🍴 **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers. Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every superfood salad goes to Peach Foundation, which raises funds to support good causes in our local communities.