



Sharers.

- (V) **Baked French Camembert in sourdough | 18.50**
truffled honey, walnuts

Meynell Ploughmans | 22.50
sausage roll, scotch egg, Colton Basset cheese, scratchings, grapes, ham hock, piccalilli, sourdough

Seafood board | 32.50
whitebait, pickled mussels, crab on toast, haddock goujons, seaweed tartare

Pair with: Picpoul, Gerard Bertrand Heritage

Small Plates.

- (V) **Warm focaccia bread, trio of butters | 8.50**
chicken butter, garlic butter, chilli butter
- (V) **Mushroom risotto | 8.50**
parmesan crisp, truffle oil
- (GF) **Buttermilk fried chicken | 9**
bacon mayo
- (GFA) **Soup of the day | 8.50**
sourdough, whipped butter
- (GF) **Scallops, celeriac puree | 13.50**
dehydrated apple, prosciutto crisp
- (GF) **Whitebait | 8.25**
seaweed tartare, lemon
- (VE) **Beetroot & red onion tart | 8.50**
rocket, balsamic dressing
- (GF) **Crispy pork belly | 8.50**
sticky apple cider glaze
- (GFA) **Dorset crab on toast | 10.50**
picked white crab, pickled radish, red onion, courgette
- (GF) **Monkfish scampi | 10.50**
bloody Mary sauce
- (VE) **Isle of Wight heritage tomato bruschetta | 8.75**
red wine & shallot dressing
- (VE,GF) **Mixed olives | 4.50**
kalamata & Gorda olives

Mains.

- (GF) **Beer-battered fish & triple-cooked chips | 19**
North Sea haddock, minted pea puree, seaweed tartare sauce
- Crab & saffron, leek pastie | 17.5**
skin on fries, lobster bisque aioli
- Chicken & ham hock pie | 17.75**
cider & green peppercorn sauce, mash, thyme roasted carrot, fresh seasonal greens
- (GF) **Roast half chicken | 19.50**
lemon & roast garlic butter, rosemary baby potatoes, charred baby leeks
- Meynell burger | 18**
british beef patty, smoked streaky bacon, Monterey Jack, pickle, burger sauce, brioche bun, skin-on fries
- Garlic-thyme marinated chicken burger | 18.50**
bacon mayo, shredded iceberg lettuce, skin-on fries
- (VE) **Chargrilled Portobello mushroom burger | 17.50**
pulled mushroom patty, brioche bun, shredded lettuce, beef tomato, garlic & chilli mayo mayo, skin on fries
- (GFA) **Caesar salad | 18.75**
smoked Fosse Meadow chicken, crisp white anchovies, parmesan, iceberg lettuce, croutons
- (VE,GF) **Sun blush tomato gnocchi | 15.50**
sun blush tomato, baby spinach, pine nuts
- (V,GFA) **Grilled halloumi & peach salad | 17**
pomegranate, rocket, focaccia croutons
- 24hr Confit duck cottage pie | 19.50**
thyme roasted carrots, crispy kale, red wine jus

Sharing Mains.

24hr Confit duck cottage pie | 37
thyme roasted carrots, crispy kale, red wine jus
Pair with: Côtes du Rhône, Château de l'Estagnol

Fillet of beef wellington | 68
Crisp puff pastry, Triple cooked chips, tender stem broccoli aromatic peppercorn sauce

Chargrilled Steaks.

Our meat gives great flavour and tenderness. Aged for at least 28 days in our on-site dry-ager. Butchers cuts, all to be served with slow roasted tomatoes, watercress & triple cooked chips, with a choice of sauce

10oz sirloin steak | 32.50

8oz fillet steak | 37.50

28oz beef tomahawk steak to share | 78

Sauces.

Truffle & wild mushroom sauce Dianne,
peppercorn sauce,
confit garlic & parsley butter

Stone Baked Pizza.

Hand-stretched dough, hit with heat & flavour

Garlic bread | 7
focaccia, oregano, extra virgin olive oil

Cheesy garlic bread | 7.50
focaccia, fior di latte, oregano

Margherita | 10
fior di latte, tomato sauce, basil, extra virgin olive oil

Marinara | 9
tomato sauce, garlic, oregano, extra virgin olive oil

Pepperoni | 12.50
fior di latte, tomato sauce, pepperoni, extra virgin olive oil

Prosciutto crudo & Bufala | 15.50
Buffalo mozzarella, Datterino tomato, parma ham, rocket, basil, extra virgin olive oil

Quattro formaggi | 12
fior di latte, smoked provola, gorgonzola, goat's cheese

Nduja | 14
smoked provola, nduja sausage, pancetta, rosemary roasted potato

Vegana | 13.50
tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket

Tuscan | 13.50
fior di latte, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil

Sides.

Triple-cooked chips | 5.50

Skin-on fries | 5.50

Extra virgin olive oil mash | 5.50

Isle of Wight heritage tomato salad | 7.50

Truffle fries | 6.50
22 month aged Parmesan, truffle oil

Halloumi fries | 7.50
hot honey

Tender stem broccoli | 5.50
Garlic, flaked almonds

House salad | 5.50
sun blush tomato, red onion, cucumber, mixed leaf, ciabatta crouton, house dressing