



Sharers.

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

Meynell Ploughmans | 22.50
*sausage roll, scotch egg, scratchings,
grapes, staffordshire cheese, cured ham,
piccallilli, sourdough*

Starters.

(V) **Warm focaccia bread, trio of butters | 8.50**
Chicken butter, garlic butter, chilli butter

(GFA) **Soup de jour 8.50**
sourdough, whipped butter

(GF) **Buttermilk fried chicken | 9**
bacon mayo

Whitebait | 8.25
seaweed tartare, lemon

(V) **Beetroot & red onion tart | 8.50**
rocket, balsamic dressing

(GF) **Crispy pork belly | 8.50**
sticky apple cider glaze

(GF) **Monkfish scampi | 10.50**
bloody Mary sauce

(VE) **Isle of Wight heritage tomato
bruschetta | 8.75**
red wine & shallot dressing

Sandwiches. *All sandwiches served with skin on fries*

Steak ciabatta | 14
horseradish mayo, rocket

Haddock goujon ciabatta | 13
Shredded lettuce, seaweed tartare sauce

(VE) **Goats cheese salad ciabatta | 13**
Goats cheese, red onion, beetroot, lettuce

Mains.

(GF) **Beer-battered fish & triple-cooked chips | 19**
North Sea haddock, minted pea puree, seaweed tartare sauce

Roast half chicken | 19.50
*lemon & roast garlic butter, rosemary baby potatoes, charred
baby leeks*
Pair with: Viognier, Tumbleweed Sundance, Bruce Jack Wines

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

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

Sauces.

*Summer 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*

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

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

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*