
STARTER

Summer garden vegetable soup, kale & butterbean [pb] [gf] [df]

Isle of Wight heritage tomatoes, whipped English Ricotta, almonds, smoked pepper dressing [gf]

Ocean trout & cucumber tartare, lemon & roe [gf] [df]

Salt Pig British cured meats, potted ham hock, Country Cheddar & piccalilli

MAIN SERVED WITH CHEF'S SELECTION OF SIDES

Roasted summer squash tart, spiced vegan feta, pickled butternut squash & crispy peas [pb] [df]

Char-grilled Castlemead chicken breast, spiced baby carrots & hazelnut [gf]

Pan-seared Chalk Farm Atlantic cod, Shetland mussels, pickled kohlrabi & sea vegetables [gf] [df]

32 Day dry-aged rare breed rib-eye steak, watercress, Bearnaise & skin on fries [gf]

DESSERT

Strawberry ripple cheesecake, poached strawberries

Chocolate flourless cake, cherries, clotted cream ice cream [gf]

Caramelised peach tart, apricot cream, almond brittle [pb]

Frozen creams & sorbets [gf]