

# Summer Menu

2 courses £18 | 3 courses £22

## While You Wait

Beer sourdough £5 | Charred artichokes £4.5 | Nocellara olives (vg) £4

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### Starters

Isle of Wight tomatoes, shallots, oregano, radish top pesto (234kcal) (vg)

Pork, apple and leek Scotch egg, English mustard (535kcal)

Smoked mackerel rilette, seeded cracker, pickled cucumber (343kcal)

### Mains

Isle of Wight tomato gnocchi, radish top pesto, toasted seeds (571kcal) (vg)

Marinated chicken thigh, tabbouleh, harissa yoghurt (936kcal)

Kiln smoked salmon, watercress, Suffolk mids and cucumber salad, mustard and crème fraiche dressing (£5 supplement) (463kcal)

### Puddings

Featherbed strawberry sable (375kcal) (vg)

Peach and apricot crumble, vanilla ice cream (315kcal) (vg)

Peach, raspberry, strawberry & mint fruit salad, mango sorbet (89kcal) (vg)

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## To Finish

Strawberries & Cream Spritz £7.50 | Sparkling Marg Spritz £10.5 | Livener 0.0% Spritz £7

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)