



## Small Plates & Snacks

Whole grilled giant prawns in the shell & saffron aioli  
£8 / £16

Whole baked Camembert, sliced meats, pickles & homemade grissini  
£14

Char siu pork belly Bao, pickled red onion, peanuts & fried shallots  
£6

“Ajo Blanco” chilled almond soup, crab, mango & white grapes  
£10

Isle of Wight tomato salad, sesame, avocado, shiro white soy sauce & tomato dashi,  
basil & cucumber sorbet (v)  
£9.50

Middle Eastern spiced lamb shoulder, hummus, yoghurt & pomegranate  
£8 / £14

Prawn & garlic chive fritters, Sriracha mayonnaise  
£6

Nocellara de Belice olives, lemon & garlic (v)  
£3.50

Boiled Jersey Royal potatoes with mint & capers (v)  
£4

Grilled purple sprouting broccoli with garlic, chilli, ginger & sesame (v)  
£4

Triple cooked chips (v)  
£4

## Something Sweet

Lychee panna cotta, mango mousse, poached pineapple & coconut sorbet  
£8.50

Selection of cheeses, homemade beetroot chutney & sourdough crackers  
£12

“Affogato”, a scoop of homemade vanilla ice cream with a shot of espresso  
£4.50

(v) Vegetarian. A vegan menu is available.

A discretionary 10% service charge is added to all bills which is distributed between the team

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements.

Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.