



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, piccaililli, sourdough

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

Pair with: Picpoul, Gerard Bertrand Heritage

Small Plates.

- (VG) **Warm focaccia bread, trio of butters | 8.50** (VG) **Beetroot & red onion tart | 8.50**
Chicken butter, garlic butter, chilli butter
rocket, balsamic dressing
- (VG) **Red lentil hummus & flatbread | 7.75** (GF) **Crispy pork belly | 8.50**
coriander, pomegranate, summer radish
sticky apple cider glaze
- (GF) **Buttermilk fried chicken | 9** (GFA) **Dorset crab on toast | 10.50**
bacon mayo
picked white crab, pickled radish, red onion, courgette
- (GFA) **Rudford Farm rabbit terrine | 9.50** (GF) **Monkfish scampi | 10.50**
black pudding, fig chutney, sourdough
bloody Mary sauce
- (GF) **Treacle-cured venison salad | 12** (VG) **Isle of Wight heritage tomato bruschetta | 8.75**
barley, pickled red onion, beetroot, lamb lettuce, gin dressing
red wine & shallot dressing
- Pair with: Barbera d'Alba, Enrico Serafino**
- Whitebait | 8.25**
seaweed tartare, lemon

Mains.

- (GF) **Beer-battered fish & triple-cooked chips | 19**
North Sea haddock, minted pea puree, seaweed tartare sauce
- 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
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) **Sweetcorn & courgette fritter salad | 15.50**
mixed leaf, red onion, sunblush tomato, flatbread, tzatziki
- (VE,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

Our award winning monkfish & prawn wellington | 59
crispy puff pastry, pomme fondant, white wine braised leeks, aromatic peppercorn & rocket sauce
Pair with: Balfour, Leslie's Reserve, English Sparking

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.

Summer truffle & wild mushroom sauce Dianne,
peppercorn & watercress 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

Add:

Fior di latte, Caramelised onion,
Friarielli, Smoked provola,
Datterino tomato, Gorgonzola,
Goat's cheese, Mushroom,
Artichoke, Kalamata olive
2.50
Datterino tomato, Pepperoni,
Tuscan sausage, nduja, Pancetta,
Cooked ham
3.00

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**
confit spring onion butter
- Truffle fries | 6.50**
22 month aged Parmesan, truffle oil

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

- Halloumi fries | 7.50**
hot honey
- Garlic & flaked almond green beans | 5.50**