



Menu

Served all day



GETTING YOU STARTED

Picked White Crab Meat,
Compressed Watermelon. £6 (GF)

Rosemary BBQ Lamb Belly,
Yogurt, Mint. £6 (GF)

Cucumber & Kohlrabi Kimchi
£4 (GF) (VE)

Potato Hash Brown,
Smoked Cods Roe, Furikake £4 (GF)

BBQ Jerk Chicken Wings
£6 (GF) (DF)

Pork Quavers
Dijon and Apple Emulsion £4 (DF)

English Asparagus,
Black Garlic & Wild Garlic £6 (GF) (VE)

TO BEGIN

Hand Dived Scallop Ceviche,
Mandarin Leche De Tigre, Burnt Orange, Spring
Onion, Coriander, Squid Ink Crisp. £18 (GF) (DF)

Beef Tartare, Caviar, Oyster Emulsion,
Cured Hens Egg Yolk £14 (GF) (DF)

Isle of Wight Tomato,
Pickled Onions, Avocado Puree, Rye,
Balsamic Caviar. £10 (VE)



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FROM THE KONRO BBQ

Bone Marrow Beef Burger
Smoked Applewood Rarebit,
Brioche Bun, Bacon Jam,
Pomme Frites £16

8oz Rib Eye of Island Beef
Grilled Beef Tomato, Pomme
Frites, Water Cress,
Café De Paris Butter £28 (GF)

Grilled Butterfly Red Mullet
Kohlrabi Remoulade,
Herby Butter,
Pomme Frites (GF) £24

TO FINISH

Candied Isle of Wight Rhubarb
Coconut, Rhubarb Sorbet
£9 (VE)(GF)

Chocolate Cremeux
Banana Jam,
Peanut Butter, Lime,
Banana Ice Cream £10

Isle Of Wight Borthwood Brie
Truffle Honey Red Onion
Chutney, Crackers £13

FROM THE STOVE

Hand Rolled Gnocchi
Wild Garlic Velouté, Purple
Sprouting Broccoli, Rosary Ash
Goats Cheese £15

Sweet Glazed Pork Belly
Smoked Chorizo,
Charred Onions, Carrot,
BBQ Hispi Cabbage £18

Pan Roasted Stone Bass
Braised Fennel, Compressed
Cucumber, Caviar Beurre
Blanc. £23 (GF)

ADDITIONS

**Cauliflower &
Broccoli Gratin**
Chopped Hazelnuts
£6 (GF)

**Honey Roasted
Chantenay Carrots**
with Thyme £5 (GF)

Pomme Frites
£4 (VE)(GF)

