
STARTERS

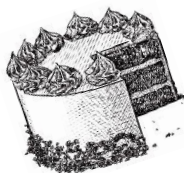
Dingley Dell ham hock terrine with celeriac remoulade
Severn & Wye VAR smoked salmon with pickled cucumbers & rye bread
Pea & mint soup
Burrata with Isle of Wight heritage tomatoes & basil
Lulworth scallops with garlic butter & crispy chorizo (supplement £4.00)

MAINS

Linguine with purple sprouting broccoli, Berkswell and breadcrumbs
Fish and chips, with mushy peas & tartare sauce
Roast fillet of Cod, Seashore vegetables & Poole Bay clams
Chicken escalope, 'Milanese' or 'Holstein'
Sirloin Steak, Served with watercress and shallot salad (supplement £8.00)

DESSERTS

Willie's double chocolate cake with whipped cream & pistachio
Buttermilk pudding with summer berries
British Farmhouse cheeseboard with spiced beetroot chutney
(*supplement £4*)



THE DISHES MIGHT CHANGE ON THE NIGHT

Please inform your waiter if you have any allergies.
A discretionary service charge of 15% will be added to your bill.