

## Starters

Marinated mixed olives (vg)(gf) 213kcal	£3.50
House breads, extra virgin rapeseed oil, balsamic (vg) 766kcal	£6
Add red pepper hummus	£2
Isle of Wight heritage tomato and Mozzarella Salad (gf)(v) 397kcal	£8.50
Duck liver parfait, rocket, toasted sourdough 461kcal	£8.50
Soup of the day (vg) (gf option)	£7
Crispy mackerel, beetroot, carrot & coriander salad & nam pla dressing 294kcal	£9
Roasted honey balsamic beetroot, toasted sesame, chia seeds & crumbled feta (gf)(v)(vgo) 203kcal	£8
Coated calamari & sweet chilli (gf) 330kcal	£8.50

## Sandwiches

*All served with veg crisps, choice of Hobbs House white or malted bloomer or gluten free bread*

BLT – smoked streaky bacon, shredded baby gem with aioli, beef tomato 447kcal	£8.50
Open minute steak, mustard mayo, melted onions, water cress 396kcal	£12
Roasted red pepper, crisp kale, tomato hummus (vg) 219kcal	£7.50
Chicken goujons with salad 426kcal	£8.50
Haddock goujons with tartare sauce 546kcal	£9

## Mains

Sweet pea & mint ravioli, butternut puree, spring greens(vg) 740kcal	£18.50
Crispy-battered Haddock, chunky chips, minted peas, tartare sauce (gf) 1168kcal	£17
Chickpea & coriander burger, smoked cheddar, slaw, baby gem, mayo & fries(vg) 809kcal	£15
Chargrilled chicken burger, cheese, ruby slaw, sweet chilli mayo, baby gem, fries 987kcal	£15
Add fried egg/ Aspen fries/Bacon	£1 each
British brisket burger, cheese, ruby slaw, baby gem, fries, onion relish 1256kcal	£16.50
Add fried egg/ Aspen fries/ Bacon	£1 each
Chicken, leek and bacon pie, seasonal greens, scallion mash (gf) 961kcal	£17.50
Wild mushroom & celeriac pie, seasonal greens, scallion mash (vg)(gf) 668kcal	£17

## Sides

Seasonal greens 121kcal / Buttery Mash 230kcal / Chunky Chips 231kcal / Crispy Onion Rings 154kcal / French Fries 324kcal (all gf & v)	£4
Aspen Fries 428kcal (gf) / Mac and cheese 813kcal (v)	£5

*If you're like us, you love your food & drink.. As a guideline, adults need around 2000kcal a day!*

*(v) = vegetarian, (vg) = vegan, (gf) = gluten-free, (n) = contains nuts*

*Not all ingredients are listed, please inform us of any dietary requirements*

*A discretionary 10% service charge will be added to your bill, please let us know to remove*

## Desserts

British Cheese Plate; selection of five cheeses, oat cakes, crackers, grapes, chutney <850kcal	£14
Selection of ice creams & Sorbets (gf) (v) – three scoops	£6.50
Sticky toffee pudding, toffee sauce, vanilla ice cream (v) 697kcal	£8
Chocolate & cherry tart with raspberry sorbet(vg) 423kcal	£8.50
Treacle tart, lemon & ginger stem & stem ginger sorbet 315kcal	£9.50
Raspberry frangipane tart with lime sorbet (vg) 397kcal	£9.00

## Dessert Cocktails

Espresso Martini - Sapling vodka / Espresso / Kahlua	£9.50
White Choca Mocha - Mozart white chocolate liqueur / Espresso / Kahlua	£8.50
Chocolate Orange - Baileys / Cointreau / Mozart dark chocolate liqueur / Egg white	£9.50
Mint Before 9 - Baileys / Crème de cacao / Crème de menthe / Milk	£8.50

## Dessert Wines & Ports

	100ml
Monastrell, Dulce· DO Yecla, Familia Castano, 2013, <i>Spain</i>	£8
Pedro Ximénez El Candado, Valdespino, NV, <i>Spain</i>	£7.50
Sandeman Fine White Port, <i>Portugal</i>	£6.75
Manzanilla Deliciosa (Valdespino), <i>Spain</i>	£6.50
Tawny Port, 10 year <i>Portugal</i>	£6

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