

VEGETARIAN MENU

TO BEGIN

Cumin Sweet Potato 6 Curried cauliflower purée, pomegranate, coriander	Gin Battered Halloumi 6.5 Petit pois purée, caper, gherkin
Isle of Wight Heritage Tomatoes 7 Green Barn goat's curd, baby onion, black olive	Chargrilled Artichoke Bruschetta 7 Basil, black olive dust
Asparagus 6.5 Beetroot, white onion puree, pickled walnut	Roasted Carrot 6.5 Cumin seed, orange, feta

MAIN MEAL

Root Vegetable & Chickpea Dahl 15 Pomegranate, coriander, toasted almond, poppadom
Tomato Ragu Pasta 14 Fennel, goat's cheese curd, black olive
Gin Battered Halloumi 13.5 Lemon salted chips, piccolo tomatoes, olive
Heritage Tomato Panzanella 12.5 Feta, radish, petit pois sauce
Roasted Carrot, Chickpea 13 Walnut, watercress salad, Gorgonzola

VEGAN MENU AVAILABLE

ASK OUR CREW FOR A MENU

VEGETARIAN SUNDAY ROAST

1 COURSE £14
2 COURSES £18
3 COURSES £22

AVAILABLE EVERY SUNDAY FROM NOON

SIDES

Polenta chips 4	Garlic ciabatta 3
Charred sweetcorn, piccolo tomato, radish 3.5	Granny Smith, pickled walnut, watercress 4
Tender stem broccoli, almond, caper 4.5	Seasoned skinny fries 3.5
Maple glazed baby potatoes, chive 4	Cumin sweet potato, feta, wild garlic 4

DESSERTS

White Chocolate Fudge 6.5 Raspberry sorbet, basil, beetroot	Purbeck Ice Cream or Sorbet 6 <i>Ask your server for today's flavours</i>
Mango Parfait 6.5 Coconut purée, passionfruit	Seasonal British Cheeses 8 Biscuits, tomato chutney, honeyed nuts
Three Buoys Affogato 5.5 Two scoops of vanilla bean ice cream, almond biscotti, hot espresso	Appley Beach Shake 9 Jägermeister, salted caramel, barrel aged rum, vanilla ice cream, milk