





FOR THE TABLE

Nocellara olives, olive oil (GF/PB) 6.0
Home-made foccacia, balsamic and olive oil (PB) 5.5
Marinated anchovies, salsa verde 6.0

Roasted red pepper hummus, ciabatta crostini (PB) 6.5
Confit garlic flatbread (add cheese 1.0) 5.0
Padron peppers, sea salt (PB) 5.0

STARTERS

Isle of Wight tomato bruschetta, grilled sourdough, olive oil, basil (PB) 12.0
Smoked pancetta and cheddar croquettes, tomato and onion chutney 8.5
Seared Ahi tuna tataki, crispy rice noodles, ponzu, avocado (GF) 13.0
Salt and pepper dusted squid, cajun mayonnaise 9.5
Firecracker cauliflower, sriracha, plant based mayo, spring onion, coriander (GF,PB) 8.5

STONE BAKED PIZZAS

Gluten free bases available (GFA).

Simple Dorset pecorino, fior de latte, basil (V) 15.5
Meaty Double pepperoni, fior de latte, basil 16.5
Hearty Artichokes, spinach, sun-dried tomato, smoked mozzarella (V) 16.0
Nice n Spicy Pepperoni, nduja, smoked mozzarella, hot honey sauce 16.5
Hello Tiger Tiger prawns, nduja, fior de latte, red chilli 17.0
The Italian Job Burrata, prosciutto crudo, wild garlic pesto 17.0
Vegan Flatbread Wild garlic pesto, artichokes, sun dried tomato (PB) 16.5
TAKE A DIP 1.5 each
Calabrian chilli hot honey, smoky, confit garlic & chive, wild garlic pesto, tomato & basil

A LIGHTER LUNCH

(to 4pm)

Chicken, bacon and sweetcorn
sourdough sandwich,
root vegetable crisps 15.0
Alum beach loaded bowl, rice & lentil salad,
mango, cherry tomato, cucumber, charred
corn, radish, edamame (GF,PB) 15.0
(Add cajun chicken thighs or seared tuna 7.0)
Dorset ploughmans, black cow cheddar,
foccacia, piccalilli, balsamic onions, pork pie,
sliced gammon ham 18.0

MAINS

Catch of the day, sauce vierge (GFA) £market price
Brisket and chuck burger, brioche bun, Monterey Jack, burger sauce, fries (GFA) 20.0
Buttermilk fried chicken burger, sriracha mayo, brioche bun, cajun fries 19.5
Mex on the beach, grilled chicken thighs, charred corn, avocado, jalapeno, beans, coriander, chipotle & lime dressing (GF) 18.0
Beer battered fish, triple cooked chips, crushed peas, choice of 'chip shop' curry or tartar sauce 19.5
Seafood linguine, clams, prawns, mussels, white wine, garlic 21.0
Burrata and Isle of Wight tomato bruschetta, olive oil, toasted sourdough (V, GFA) 17.5
Grilled lamb koftas, Mediterranean cous cous, harissa, tzatziki, feta, coriander 22.0
Steak frites, 8oz British sirloin, green peppercorn sauce, fries, watercress 28.0
Miso glazed aubergine, red pepper hummus, crispy chick peas, sesame, spring onion (PB, GF) 17.5

PUDDINGS

White chocolate & raspberry cookie dough,
raspberry ripple ice cream 8.0
Selection of Judes ice cream 3.0 Per scoop

Matcha panna cotta, new forest strawberry, meringue 8.0
Tiramisu, chocolate coffee beans 8.0

ON THE SIDE

Triple cooked chips 5.0
Fries or cajun fries 5.0
Sweet potato fries 7.0
Jersey royale potato salad 6.0
Chipotle and lime coleslaw 4.5
Charred sweet corn (PB) 5.0
Garden salad, hut vinaigrette 4.5



PLEASE LET US KNOW OF ANY ALLERGIES WHEN ORDERING YOUR FOOD

Some dishes may contain or have traces of nuts, dairy or gluten.
Key for symbols: (V) vegetarian (PB) Plant Based (GF)
Gluten Free (GFA) Gluten Free Available

**PLEASE NOTE THAT A DISCRETIONARY
SERVICE CHARGE WILL BE ADDED TO YOUR BILL**