

The RETREAT

Light Bites

- Whole Nocellara olives £3.50 (V)
- Homemade focaccia, balsamic oil & Nocellara olives £5.50 (V)
- Padron peppers, garlic oil & Maldon sea salt £5.50 (V, VG)
- Curried cauliflower soup with homemade focaccia £6.50
- Tempura prawns with sweet chilli sauce £7.50

Seasonal Dishes

- Gnocchi with grilled courgette, feta, pine nuts & wild garlic pesto £11.50 (V)
- Grilled wye valley asparagus, chickpea hummus, spring garlic & pine nuts £11.50 (V, VG)
- Isle of Wight tomato & shaved fennel panzanella salad, burrata & magnolia vinaigrette £12.95 (V)
- Pan roasted lamb rump, Jersey royals, peas, broad beans, capers, fermented wild garlic & lamb jus £22.50

Mains

- Honey roast ham, eggs & chips £11.50
- Leek & gruyere tart with green salad £12.00 (V)
- Hot smoked chicken sandwich with green salad £12.50
- Vegan fish & chips - Banana blossom & chips with pea puree £12.50 (VG)
- Cheeseburger in a brioche bun with pancetta and fries £14.50
- Fish & chips with tartar sauce and pea puree £14.50
- Chicken (or halloumi) caesar salad, anchovies, parmesan, croutons & crispy pancetta £15.00
- Sriracha glazed grilled chicken burger, pancetta & avocado in a brioche bun with sweet potato fries £15.50
- 10oz Dry aged sirloin steak with fries & peppercorn sauce £22.00

All Sides - £4.00

- Sea salt rosemary focaccia
- French fries
(Add Truffle & Parmesan + £1.50)
- Sweet potato fries
- Green salad

Dessert

- Affogato £3.50
- Ice cream: Three scoops for £ 4.50
vanilla, blackberry, vegan chocolate or vegan
raspberry (V)
- Crème caramel with sherry soaked golden raisins £6.50
- Dark chocolate cheesecake with crème fraîche £6.50

