



BRUNCH MENU

11:00 - 16:00

FIG PROSCIUTTO 12.95

white sourdough, figs, whipped lemon goat's cheese, basil and rocket leaves.

SALAD NIÇOISE 12.5

white sourdough, tuna, green beans, black olives, semi dried tomatoes, soft boiled egg, baby gem lettuce with a lemon Dijon dressing.

THE SMASHED AVO 11.90

toasted sourdough, herb oil avocado, tomato chutney, semi dried tomatoes, melted halloumi cheese, wilted spinach.

SMOKED SALMON 12.95

seeded sourdough, creamy greek yoghurt, zingy lemon and cucumber, layers of Scottish smoked salmon, salad of watercress and dill.

MUSHROOM MEDLEY 10.95

seeded sourdough, sauté mushrooms in herb oil, wilted spinach.

THE V SALAD 11.95

seeded sourdough, hummus, rocket, watercress, apple, walnuts, vegan Feta, vegan parmesan cheese and herb dressing

EXTRA	1.5
poached / fried egg	

12:00 - 18:00

SMALL PLATES

OLIVES 5.5

warmed olives in olive oil

FRIED HALLOUMI 5.9

fried halloumi cheese with lemon

LAMB KOFTA 9.5

lamb with aromatic tomato sauce, fruity cous-cous

FLAT BREAD & DIPS 7.5

selection of homemade dips - Hummus, Tzatziki, Aubergine on flat bread.

CHORIZO 6.5

warm chorizo, caramelised apple, honey, walnuts

GREEN BEANS 5.5

green beans, crumbled feta and mint harissa

CREVETTES 11.5

six whole crevettes served with garlic butter

FLAT BREAD 5.5

warm homemade flat bread and herb oil

SALAD NIÇOISE 14.5

crunchy croutons, tuna, green beans, black olives, semi dried tomatoes, soft boiled egg, baby gem lettuce with a lemon Dijon dressing.

DORSET OYSTERS 14.5 (6)

fresh, locally sourced oysters served with shallot vinegar and lemon.

2.5 (1)

THE BIG V SALAD 13.95

crunchy crouton-hummus, rocket, watercress, apple, walnuts, vegan Feta, vegan parmesan cheese and herb dressing.

MOULES MARINIÈRE 13.95

mussels in marinere cream sauce, garlic, parsley

DOM PÉRIGNON
+ 12 OYSTERS

220

70

VEUVE CLICQUOT
+ 12 OYSTERS

- LOCAL CATCH OF THE DAY COMING SOON -

PIZZAS

12:00 - 20:00

GARLIC BREAD 7.5

A fresh pizza base with garlic purée and cheese

MARGHERITA 8.95

Tomato sauce, mozzarella

PEPPERONI 10.5

Tomato sauce, mozzarella, pepperoni

FOUR SEASONS 12.95

Tomato sauce, mozzarella, pepperoni, ham, mushroom, spinach

QUATTRO FARMAGGIO 12.5

Tomato sauce, mozzarella, gorgonzola, parmesan, goats cheese, cherry tomatoes

BBQ CHICKEN 12.5

Spicy BBQ chicken, red onion, mozzarella

DUCK 14.5

Tomato sauce, mozzarella, duck, red onions, cucumber, hoisin sauce

GOAT CHEESE 12.95

Tomato sauce, mozzarella, goats cheese, spinach, grilled courgettes, roasted walnuts, balsamic glaze, red onion confit

DIAVOLA 13.95

Tomato sauce, mozzarella, pepperoni, Nduja sausage, jalapeños, red onion

GIARDINO 10.95

Tomato sauce, mozzarella, grilled courgettes, baby spinach, black olives, mixed peppers

HAWAIIAN 11.5

Tomato sauce, mozzarella, ham, pineapple

ROMANA 11.95

Tomato sauce, mozzarella, ham, mushrooms, olives

SEAFOOD 14.5

Tomato sauce, mozzarella, tuna, prawns, anchovies, black olives, cherry tomatoes

CARNE 13.95

Tomato sauce, mozzarella, chorizo, pepperoni, ham, napoli sausage

EXTRA TOPPINGS

olives, red onion, pineapple, mushrooms, jalapeños, sweetcorn 1.0 PT

pepperoni, chicken, ham, napoli sausage, chorizo, Anchovies, goats cheese, vegan cheese 1.5 PT

GLUTEN FREE +2.0

Please speak to a server if you have any dietary requirements, allergens or preferences that we can cater for.

WINGS MENU

12:00 - 20:00

1/2 KILO 9.95

a bowl of 5 to 6 wings cooked in a glaze of your choice. A suitable portion size for one alongside a side.

1 KILO 17.50

a bowl of 10 to 12 wings cooked in a glaze of your choice. A suitable portion for those sharing or with a bigger appetite.

BBQ

BLUE CHEESE
MARINADE

PIRI PIRI

SIDES

12:00 - 20:00

SKINNY FRIES | 4.0

SWEET POTATO FRIES | 4.95