

start, snack, share

Fish soup, shellfish bisque, gruyere crouton	8.00
Garlic & rosemary crumbed Isle of White soft cheese, onion marmalade	8.00
Confit duck leg, spiced braised red cabbage, sticky jus	9.00
Chicken liver pate, onion chutney, sour dough toast	6.00
Stir fry tenderstem broccoli, pak choi, chilli, garlic & soy	6.00
Battered calamari rings, mustard tartare	7.00
Cauliflower, potato, fennel & cheese croquettes, panko breadcrumbs	7.00

buckwheat flatbread

Sweet chilli prawns, spinach & yoghurt	9.00
Beetroot hummus, goat's cheese, walnut & watercress	9.00
Pulled pork, barbeque sauce, mature cheddar, chargrilled apple	9.00
Parma ham, olives, sundried tomato, rocket & Parmesan	9.00

shellfish

Dressed crab salad, seasoned fries	16.00
Mussels, mariniere style, seasoned fries	9.00 / 14.00
Lobster, half or whole, garlic butter, seasoned fries	19.00 / 36.00
Pan seared scallops, pulled pork, rhubarb compote	10.00 / 19.00
Oysters x 6, shallot vinaigrette	11.00

risotto & pasta

Fennel & lemon risotto, Parmesan crisp	9.00/ 14.00
Lobster mac & cheese, rocket & Parmesan salad	19.00
Shellfish linguine, white wine, dill & Parmesan cream	18.00
Mac & cheese, Isle of Wight blue & herb crust, truffle oil	12.00

main plates

Tandoori marinated salmon fillet, saag aloo potatoes, mint raita	18.00
8oz ribeye steak, watercress, tomato, chips	22.50
add half lobster	15.00
add peppercorn sauce	3.00
Chicken, ham hock & leek pie, spring onion mash, wilted spinach, jus	16.00
Slow braised, cider soaked pork belly, fennel & apple mash, rhubarb compote	18.00
The infamous Ketch burger; 6oz beef patty, smoked applewood, onion marmalade, rocket, tomato, chia bun, string fries	13.50
add another burger	4.00
add half lobster	15.00
add bacon	1.20
add onion rings	3.50
Battered cod, chips, mushy peas	14.00
add curry sauce	2.00
Beetroot burger, guacamole, rocket, tomato, chia bun, string fries	13.00



nibbles:

olives	2.90
pork scratchings & apple sauce	2.60
bread, olives & oils	4.50

sides:

string fries
chips
garlic flatbread
onion rings
house salad
rocket & Parmesan
braised red cabbage
wilted spinach
cauliflower cheese
mac & cheese
all at 3.50

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary service charge of 10% is added to the total bill of tables of more than six divided fairly between the staff and independently from the business.

White Wine

	125ml	175ml	250ml	Bottle
Bespoke Chenin Blanc - South Africa	3.50	5.20	6.50	19.00
Lively fruit-led Chenin Blanc with a typical note of richness to the palate.				
Luis Felipe Sauvignon Blanc - Chile	3.90	5.40	7.20	21.00
Crisp & fresh with limey fruit, a hint of herbs and a twist of melon. Typically dependable and friendly, easy drinking.				
Parini Pinot Grigio delle Venezie - Italy	3.95	5.60	7.40	22.00
Fresh & fruity, with a bouquet of tropical and citrus fruit; elegant and perfectly balanced on the palate.				
Southern Rivers Marlborough Sauvignon Blanc - New Zealand	4.50	6.50	8.50	25.00
Crisp and dry with gooseberry, tropical fruits, dried herb and citrus flavours, with hints of stone fruits and yellow flowers.				
Picpoul De Pinet - France				28.50
Bright, vivacious Languedoc white with zesty fruitiness, light body and lively acidity. The clean zippy style lends itself to shellfish and salads.				
Paco & Lola Albarino - Spain				32.50
Attractive straw colour with hints of green in the rim; expressive and harmonious nose of green apples, pear and lemons, with hints of herbs and flower blossom. Wonderful!				

Red Wine

	125ml	175ml	250ml	Bottle
Luis Felipe Merlot - Chile	3.90	5.40	7.20	21.00
This is a lovely plummy Merlot fruit with a ripeness that is so typical of Chile. Easy and very drinkable.				
Short Bay Mile Shiraz - Australia	4.10	6.00	7.80	23.00
Full bodied and smooth, enriched with ripe black fruit flavours, well balanced with the perfect amount of spice.				
Daciana Pinot Noir - Romania	4.10	6.00	7.80	23.00
Estate grown Pinot Noir. Shows black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.				
Calia Lunaris Malbec - Argentina	4.250	6.50	8.50	24.00
A rich, full red with lovely damson and plum fruits. Soft tannins with a subtle hint of underlying oak.				
The Guv'nor, Felix Solis - Spain	4.50	6.50	8.50	25.00
No-nonsense wine, with plenty of rich, ripe, sweet red and dark fruit flavours and a juicy finish. Lightly oaked. Recommended!				
Don Jacob Rioja Crianza - Spain				29.00
Black and red wild fruit notes in balance with spice notes can be found in nose. In mouth, medium-full body structure, with a silky palate. Complex and enjoyable.				

Rose Wine

	125ml	175ml	250ml	Bottle
Whispering Hills White Zinfandel - USA	3.50	5.20	6.50	19.00
With a lovely sweetness on the palate, full of strawberry and raspberry fruit aromas.				
Parini Pinot Grigio Blush - Italy	3.95	5.60	7.40	22.00
This dry rose is silky and smooth on the palate, with crisp and lingering raspberry flavours.				
Mirabeau Cotes de Provence - France	5.00	7.20	9.60	28.00
Nose of red summer fruits of cherry, raspberry, and wild strawberry. Delicately fruity with some hints of citrus and a lovely dry freshness on the palate.				

Sparkling Wine & Champagne

	125ml	Bottle
Pontebello Prosecco Spumante DOC - Italy	7.00	25.00
An attractive biscuity nose leads onto a bright fruity palate with hints of pears and melon.		
Veuve Clicquot Yellow Label Brut NV	14.00	65.00
Well known for both its full-bodied, biscuity style and its consistency.		
Champagne Billecart Salmon Rosé Brut NV		95.00
Pale salmon pink in colour, with a shade of gold. Elegant with finesse.		

Apertifs

Big Tom bloody Mary	7.00
Aperol Spritz	7.00
Vodka Mule	7.00
Glass Pimms	5.00
Jug Pimms	15.00
Glass Pimms Royale (Prosecco)	10.00

Bean Brews & Infusions

Espresso	2.20
Double espresso	2.50
Macchiato	2.60
Cafe Cortado	2.60
Cappuccino	2.50
Latte	2.60
Americano	2.20
Pot of tea (single serve)	2.20
Mug of tea	2.00
Hot chocolate	3.00
Hot milk, honey & cinnamon	2.20
Fresh mint tea	2.40
Herbal teas	2.30

Water

330ml Still	2.40
330ml Sparkling	2.40
Litre Still	4.10
Litre Sparkling	4.10
750ml San Pelligrino	5.20
Tap	foc

Gin & Tonics

based on a 50ml pour
partnered with Fever Tree tonic,
served in a balloon glass

Beefeater Dry London Gin	7.50
A product of our bold creative city. Still proud to be made in the heart of London. Served with a wedge of lemon.	
Beefeater Pink Gin	8.00
An explosion of summer flavours! Served with a strawberry.	
Bombay Sapphire Gin	8.50
The more we journey and explore, the more inspired we become. Bombay Sapphire is the result of many inspirational journeys, discovering perfect ingredients to be delicately vapour infused at their Laverstock Mill distillery. Served with a wedge of lime.	
Tanqueray Dry London Gin	9.00
Tanqueray is gin stripped down to its most naked form. Distilled four times over only four botanicals; juniper, angelica, coriander and liquorice. Served with a wedge of lime.	
Tanqueray Flor De Sevilla Gin	9.00
Tanqueray Flor de Sevilla is a unique distilled gin made with Sevilla orange essences and other fine botanicals. Inspired by Charles Tanqueray's original recipes and the ripening oranges growing on the trees in sun-drenched Seville, the result is a perfect balance of the uniquely bittersweet taste of Seville oranges balanced with the complexity of Tanqueray London Dry Gin. Served with a wedge of orange.	
Hendricks Gin	9.50
Seek out those who embrace the unusual. Life is simply too glorious not to embrace Hendricks peculiar flavour, infused with rose and cucumber in a remote Scottish distillery. Served with a slice of cucumber.	
Gin Mare	9.90
Mediterranean to the core. Distilled in a fishing village near Barcelona. Drinking Gin Mare will transport you to the Catalan coast at the height of summer. With its eternal blue sky, its characteristic scent of rosemary, basil and thyme, the sea breeze on your skin...Gin Mare is made using traditional techniques, capturing the true essence of the Mediterranean. Served with basil.	