

Table d'Hôte Menu

Served Daily
6.45pm – last orders at 8.45pm

Two courses, £31.00 per person
Three courses, £40.00 per person

Starters

Hot smoked mackerel, local beetroot, dill ricotta, nasturtium and toasted sourdough

Carpaccio of Isle of Wight beef, crispy egg yolk, shallot jam and smoked feta

Pork shoulder dumplings, wilted pak choi, spring onions, spiced pork consommé

Autumn truffle risotto, parmesan and chives

Gallybagger cheese soufflé, white onion purée

Main Courses

Pan fried sea bream, south coast crab, local sea herbs, beurre noisette

Roasted monkfish tail, barbeque pork belly, Living Larder lettuce,
white bean cassoulet, barbeque sauce

Local partridge roasted on the crown, caramelised salsify,
celeriac, Isle of Wight truffle and blackberries

Loin of venison, beetroot and turnip gratin, red cabbage,
Living Larder squash and port sauce

Roasted breast of chicken, crispy wing, chargrilled local baby leek,
Living Larder artichokes and chicken jus

Desserts

Pear and frangipane sponge, spiced fruit, pecan and maple ice cream

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Passionfruit soufflé with dark chocolate sorbet

Chocolate mousse with mandarin, coffee and honeycomb

Vegetarian Menu available on request. *Please inform a member of waiting staff if you have a food allergy or food intolerance.*