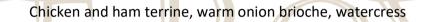
Table d'Hôte Menu

Served Monday – Sunday 6.45pm – last orders at 8.45pm

Starters

Roasted hand dived Orkney scallops with cauliflower and pancetta

Ventnor bay crab salad, brown meat bavarois, mango, pink grapefruit



Green Barn goats cheese, walnut nougatine, local beetroot, poached pear

GRAVE Asparagus Charlotte, crispy ham, egg yolk, hazelnut and chive vinaigrette OF W

Main Courses

Confit fillet of sea trout, roasted langoustines, local grelot onions,

tomato fondue, langoustine sauce

Trance of halibut, white beans, globe artichokes, spinach, red wine sauce

Chicken and oxtail with pearl barley, wild garlic and asparagus

Rump of Island reared lamb, potato terrine, peas, broad beans, anchovy butter

Tenderloin of pork wrapped in smoked bacon, pressed cheek, heritage carrots, local greens, spring truffle, pork sauce

Desserts

