

## Festive Lunch Menu

### To Start

Smoked Chicken Terrine - Cranberry Purée - Candy Walnut – Chicory - 8.95

Parsnip and Coconut Velouté - Spiced Jackfruit - Charred Sprouts - 8.25

Mulled Wine Cured Trout - Blood Orange - Oil of Wight Crackers - 8.5

Gallybagger Soufflé - Chestnut Velouté - Savoury Granola - 8.5

### Main Course

Christmas Spiced Turkey Breast - Maple Glazed Chipolata - Pancetta Crisp - Roast Potatoes -  
Festive Trimmings - 17

Cod Supreme - Pancetta Velouté - Black Pudding - Wasabi Caviar - 16

Koji Beef Fillet - Herb Gnocchi - King Oyster - Black Garlic - Cabernet Sauvignon - 20

Jerusalem Artichoke - Cashew - Chilli – Pear - 15

### To Finish

Vegan Cheesecake - Blood Orange - Honey Less Comb - 7.25

Dark Sugar Sponge - Spiced Raisin Purée - Cinnamon – Fig - 7.5

Chocolate Cremeux - Blueberry - Hazelnut – Vanilla - 7.95

Isle of Wight Cheese - Soft - Blue - Gally - Plum Chutney – Crackers - 9

No pre-orders required for lunch parties of 8 and under.

Menu also available for dinner - pre-orders required.

Please discuss with our staff if you have any allergies or intolerances.

Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination