

Table D'Hôte Menu

Two courses, £31.00 per person

Three courses, £40.00 per person

Starters

South coast crab, avocado, chilli, coriander

Wood pigeon, crispy quinoa, blackberry, nasturtium

Tempura courgette flower, goats cheese mousse, summer vegetable salad

Gin cured mackerel, compressed cucumber, Isle of Wight sea salt,
lime, dill, Green Barn goats milk mousse

Main courses

Roasted hake, curry spiced cauliflower, toasted almonds, coriander

Pan fried fillet of bream, chargrilled vegetables, Isle of Wight tomatoes, romesco sauce

Roast rump of lamb, lamb croquette, pea and mint hummus,
Living Larder courgettes, summer vegetables

Roasted tenderloin of pork, barbecue glazed belly,
charred sweetcorn, bacon popcorn

Desserts

White chocolate parfait, strawberry granola, toasted meringue

Cherry soufflé, dark chocolate sorbet

Glazed lemon meringue tart, earl grey ice cream

Pistachio and raspberry cake, yoghurt sorbet, candied pistachios

Vegetarian menu available on request
Please also see our Royal Favourites menu

Please inform a member of waiting staff if you have a food allergy or food intolerance