

Sunday Lunch

Two courses, £25.00 per person

Three courses, £31.00 per person

Starters

Butternut squash soup

Seafood risotto, south coast crab, chervil, tomato and langoustine bisque

Wood pigeon, crispy quinoa, blackberry, nasturtium

Isle of Wight tomato salad, olives, goats cheese mousse

Parma ham, pear and watercress salad

Main courses

Day boat fish, Living Larder vegetables, potatoes, beurre blanc

Roasted hake, curry spiced cauliflower, toasted almonds, coriander

Roast sirloin of beef, roast potatoes, Yorkshire pudding, local vegetables, red wine sauce

Pan-fried duck breast, ricotta gnocchi, roasted butternut squash, local greens

Roast pork loin, mustard mashed potatoes, local greens, apple compote, pork jus

Desserts

Crème brûlée, shortbread, raspberry sorbet

White chocolate parfait, strawberry granola, toasted meringue

Seasonal crumble, English custard

Sticky toffee pudding, ginger ice cream

Vegetarian menu available on request

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