

# The Royal Sunday Set Lunch

Served Sunday 12.00pm – 1.45pm  
2 courses £25.00 per person | 3 courses £31.00 per person

## Starters

Mushroom soup

Smoked salmon served with lemon and watercress

Pancetta wrapped breast of pheasant, chocolate, raspberry granola  
and our own black pudding

Gallybagger cheese soufflé, white onion purée

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

## Main Courses

Roasted skate wing, south coast crab, local sea herbs, beurre noisette

Day boat fish, served with Living Larder vegetables,  
new potatoes, sauce vierge

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

Roasted duck breast, beetroot and turnip gratin, red cabbage,  
Living Larder squash and port sauce

Poached and roasted breast of chicken, sweetcorn and basil risotto,  
black garlic, Isle of Wight mushrooms and chicken jus

## Desserts

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Sticky toffee pudding, ginger ice cream

Crème brûlée, shortbread, raspberry sorbet

Seasonal crumble with English custard

Selection of our homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney  
(£3.00 supplement)

**Coffee served in the bar and conservatory, from £2.50 per person.**

**Vegetarian Menu available on request.**

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