

# Table d'Hôte Menu

## Vegetarian Menu available on request

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

## Starters

Grilled fillet of day boat mackerel marinated in cucumber juice, fresh and burnt local apples, crab apple jelly, nasturtium

Grilled breast of Havenstreet wood pigeon, chocolate, raspberry granola and our own black pudding

Tempura courgette flower, ricotta, local pods and beans, summer truffle, caesar dressing

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

Pork shoulder dumplings, wilted pak choi, spring onions, spiced pork consommé

## Main Courses

Fillet of Loch Duart salmon, local sea herbs, potato and egg yolk ravioli, beurre blanc

Roasted monkfish tail, barbeque pork belly, living larder lettuce, white bean cassoulet, barbeque sauce

Roasted duck breast and slow cooked confit leg, smoked potato, artichoke, local chard, duck jus

Roasted rump and crispy belly of Island reared lamb, heirloom tomatoes, lamb jus

Poached and roasted breast of chicken, sweetcorn and basil risotto, black garlic, girolles and chicken jus

## Desserts

Pressed caramelised apples, blackberry sorbet, hazelnut crumble and custard

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Raspberry soufflé, raspberry ripple ice cream, Eton mess

Warm treacle tart, vanilla ice cream, fresh raspberries