



**SAMPLE
THE RESTAURANT MENU**

STARTERS

'Green barn farm' goats cheese soufflé

Local watercress veloute
Black olive & Oil of Wight

Locally shot Wood pigeon

Mushroom ketchup, beer pickled onions
Black pepper & sourdough

Chicken liver & foie gras parfait

Shallot jam, toasted brioche

Salmon Mi-Cuit

Local leek marmalade, Bembridge crab, apple & fennel,

Smoked Haddock

Scotch egg, curried onions, coriander puree

MAINS

Cod

Local Romano pepper with Israeli cous cous and clams,
Samphire, Harissa hollandaise

Stone bass

Charred local Hispi cabbage, hand rolled gnocchi
Bacon jam, caramelised onion puree

Pan seared duck breast

Confit duck leg and blackberry pressé
Celeriac puree, local heritage beetroots, granola

Tenderloin of pork & braised cheek

Local kale & navets, black pudding croquette
Cider apples, scratchings, pork sauce

Sage linguine

Seared cepes, local butternut squash veloute
Aged parmesan, black truffle

SIDES

Creamed potatoes
Tenderstem broccoli topped with Parmesan
Hand cut chips
New potatoes
Garden salad

£3.75

3 courses £28.00

2 courses £24.00

Dishes contain fish, shellfish, egg and other allergens for a more detailed breakdown ask your server. Please allow time for preparation as all our meals are cooked to order. Dishes may take 30 minutes to prepare