



Sample

## THE RESTAURANT MENU

### STARTERS

#### **Green Barn Farm goats cheese soufflé**

Cauliflower & cumin veloute  
Toasted black onion seeds, curry oil

#### **Oxtail croquette**

Beer pickled onions, watercress  
& mushroom puree

#### **Chicken & tarragon terrine**

Toasted brioche, hazelnut mayonnaise

#### **Bembridge Crab**

Brown crab bavaois, local tomatoes  
Tomato consommé  
**£2 supplement**

#### **Charred soused red mullet**

Grapefruit, cucumber and mint salsa  
With pink grapefruit gel

### MAINS

#### **Pan seared cod**

Risotto Nero, Piquillo pepper salsa  
Salt & pepper squid, parsley oil

#### **Pan fried sea bream**

Fondant potato, tomato and cardamom jam  
Beurre blanc & basil oil

#### **Roast lamb rump**

Peas, asparagus, rosemary gnocchi  
Goats cheese, lamb sauce

#### **Corn fed chicken breast**

Charred and braised Jerusalem artichoke  
Purple sprouting broccoli, gremolata, chicken jus

#### **Celeriac risotto**

Duck yolk, Parmesan, black truffle

#### **8oz Rib eye steak**

Flat mushroom, tomato, triple cooked chips, peppercorn sauce  
**£6 supplement**

### SIDES

Creamed potatoes  
Tenderstem broccoli topped with Parmesan  
Triple cooked chips  
New potatoes  
Garden salad

**£3.75**

*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*