**THE RESTAURANT MENU**

**STARTERS**

**Green Barn Farm goats cheese soufflé**

Onion veloute, sesame seed

**Poached duck egg**

Ham hock, peas, sour dough

Black pepper

**Chicken terrine**

Chicken liver parfait, shallot jam

 Parsley, toasted brioche

**Salmon Pate**

Smoked salmon, kaffir lime, beetroot

Ale bread & Nasturtium

**Bembridge crab risotto**

Crispy langoustine, sea vegetables

Fresh herbs

**£2 supplement**

**MAINS**

**Stonebass**

Gnocchi, tenderstem, almond

Bacon

 **Sea bream**

Courgette, tomato, mussels

Basil

**Lamb rump**

Crispy lamb belly, peas, salsa verde

Black garlic

**Pork belly**

Spiced sausage, aubergine, yogurt

Coriander

**Pappardelle**

Red pepper, spinach, basil

Feta, pesto

**SIDES**

Creamed potatoes

‘Living Larder’ greens

Triple cooked chips

Buttered new potatoes & parsley

Garden salad

**£3.75**

**The Restaurant has been awarded 2 AA Rosettes and a Michelin Bib Gourmand,**

**please note we only serve the restaurant menu in The Restaurant**

*Food allergies and intolerances, please speak to our staff about the ingredients in your meal when*

*making your order.* Please allow time for preparation as all our meals are cooked to order.

Dishes may take 30 minutes to prepare