

THE RESTAURANT MENU

STARTERS

Herbed polenta

Asparagus, tenderstem, truffle and
Cep

Home smoked duck

Trio of beetroot

Pork and pistachio terrine

Red onion jam, sourdough

Pan fried sardines

Baby vegetables, quail's eggs
Caesar dressing

Red Mullet

Tomato, pepper

Supplement £2.50

MAINS

Baked Cod

Carrot, coriander, mussel curry

Stonebass

Dauphinois potatoes, creamed leek & asparagus
Red wine sauce

Isle of Wight lamb rump

Cepes, onions and peas

Supplement £5.00

Braised pork belly

Buttered mash, apple,

Clams, greens

Puy lentil and oyster mushroom tian

Char grilled pink fur apples,

Greens

SIDES

Creamed potatoes

'Living Larder' greens

Chunky 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. **Allergens: dishes contain allergens, for a detailed breakdown please ask your server. Please allow time for preparation as all our meals are cooked to order. Dishes may take 30 minutes to prepare***