



SAMPLE MENU
THE RESTAURANT MENU

STARTERS

Green Barn Farm goats cheese soufflé
Chestnut veloute, rapeseed oil

Braised ox cheek
Sprout tops, parsnip, red wine sauce

Duck & caramelised apple terrine
Celeriac remoulade, parsley, toasted brioche

Scotch egg
Smoked salmon, curried mayonnaise
Coriander

Bembridge crab risotto
Crispy langoustine, sea vegetables
Fresh herbs
£2 supplement

MAINS

Stonebass
Artichoke, grape, hazelnut
Watercress, Madeira sauce

Hake
Langoustine bisque, leek
Samphire, tomato, dill

Duck
Duck fat croquette, savoy, black garlic
Sesame, cardamom sauce

Beef short rib
Stilton, broccoli, wild mushroom
Beef sauce

Linguini
Wild mushroom, purple sprouting broccoli
Isle of Wight blue cheese

SIDES

Creamed potatoes
'Living Larder' greens
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