



SAMPLE MENU
THE RESTAURANT MENU

STARTERS

Green Barn Farm goats cheese soufflé

Wild garlic veloute, rapeseed oil

Poached hens egg

Ham hock, peas, sour dough
Black pepper

Chicken terrine

Chicken liver parfait, shallot jam
Parsley, toasted brioche

Salmon

Asparagus, horseradish, watercress
Red sorrel

Bembridge crab risotto

Crispy langoustine, sea vegetables
Fresh herbs
£2 supplement

MAINS

Brill

Cauliflower, capers, mussels
Sea vegetables

Turbot

Langoustine bisque, leek
Samphire, tomato, dill
£3 supplement

Lamb rump

Crispy lamb belly, peas, broad beans
Garlic, salsa verde

Pigeon

Girolles, spring onion, mixed seeds
Nasturtium, pigeon sauce

Linguini

Morels, asparagus, peas, mint
Isle of Wight soft 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