



THE RESTAURANT MENU

Winter sample

STARTERS

Green Barn Farm goats cheese soufflé

Cauliflower & cumin veloute
Toasted black onion seeds, curry oil

Braised ox cheek

Sprout tops, parsnip, red wine sauce

Duck and caramelised apple terrine

Celeriac remoulade, parsley, toasted brioche

Torched mackerel fillet

Red lentil dahl, pickled carrot, spring onion
Coriander yoghurt

Grilled salmon

Compressed cucumber, apple, wasabi crème fraiche
White Bembridge crab meat

MAINS

Pan roasted monkfish

Cauliflower, curried mussels, golden raisin,
Saffron, smoked almonds, coriander
£4 supplement

Pan roasted hake

Langoustine bisque, leek marmalade
Samphire, confit tomato, dill

Corn fed chicken breast

Artichoke, onion, girolles
Smoked bacon veloute

Seared pork tenderloin

Glazed pork cheek, turnip, swede
Apple and cider

Hand rolled linguini

Wild mushroom veloute, 'Living Larder' tenderstem
Isle of Wight blue cheese

2 courses £24.00

3 courses £28.00

The Restaurant has been awarded 2 AA Rosettes and a Michelin Bib Gourmand, please note we only serve the restaurant menu in The Restaurant
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