

THE RESTAURANT MENU

STARTERS

Green Barn Farm goats cheese soufflé

Cauliflower & cumin veloute
Toasted black onion seeds, curry oil

Braised oxtail

Wild garlic,
Caramalised onion puree, shallot rings

Chicken & foie gras terrine

Toasted brioche, hazelnut mayonnaise

Bembridge Crab

Brown crab bavarois, local tomatoes
Tomato consommé
£2 supplement

Red mullet

Grilled asparagus, Red pepper, black olive crumb,
Tempura anchovies

MAINS

Hake

Sea vegetables, Avruga caviar,
Mussel & smoked bacon veloute, bacon crumb

Gurnard

Chorizo marmalade, sea beet,
Bembridge lobster cannelloni, Spiced lobster bisque
£2 supplement

Duck breast

Local purple sprouting broccoli, baby beetroots,
Potato croquette, Duck sauce

Pork tenderloin and cheek

Sweet potato & ginger puree
Turnips, local kale, pork sauce

Celeriac risotto

Duck yolk, parmesan, black truffle

8oz island Rib eye steak

Flat mushroom, tomato, triple cooked chips, peppercorn sauce
£6 supplement

SIDES

Creamed potatoes
Tenderstem broccoli topped with Parmesan
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