

# SET MENU

2-courses £24, 3-courses £28,  
3-courses including a glass of Champagne £32

Available for lunch from 12 until 3pm and dinner from 5.30pm - 7pm & 9.30pm - 10.30pm

## STARTERS

South Coast Mackerel Escabèche  
*Horseradish Yogurt, Dill*

Isle of Wight Heritage Tomato Salad  
*Ewes Curd, Black Olive, Pickled Kohlrabi*

Asparagus Velouté  
*Fregola, Crisp Quail's Egg*

## MAINS

Braised Fillet of Plaice  
*Jersey Royals, Monks Beard, Yuzu*

Rump and Braised Neck of Devon Lamb 'Navarin'  
*Heritage Carrots, Turnip, Mint*

Miso Glazed Aubergine Baba Ganouj  
*St George Mushrooms, Spring Greens*

## SIDES - £5

Buttered Spinach

Sprouting Broccoli, Pine Nuts, Lemon

Pomme Purée

Minted Jersey Royals

## DESSERTS

Garriguettes Strawberries  
*Almond, Vanilla, Strawberry Sorbet*

Araguani 72% Chocolate Tart  
*Coffee, Crème Fraîche Ice Cream*

Selection of Artisanal Cheeses  
*Served from our Trolley with Traditional Accompaniments*  
*(£9.50 supplement)*

### Food allergies and intolerances:

Should you have any questions regarding the content or preparation of any of our food, please ask one of our team.  
All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.