

# SET MENU

*2-courses £24, 3-courses £28,*

*3-courses including a glass of Champagne £32*

*Available for lunch from 12 noon 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

*Girolle Mushrooms, Spring Greens*

## SIDES

Spinach – Buttered, Steamed or Creamed £5

Sprouting Broccoli, Pine Nuts, Lemon £5

Heritage Tomato Salad, Rice Vinegar £6

Pomme Purée £6

Minted Jersey Royals £6

## 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.