

THE
HIGHSTREET
Kitchen

DINNER MENU SAMPLE

Starters

Pressed terrine of duck and liver, rhubarb,
toasted brioche

South Coast mackerel, escabeche, mussels,
sea cabbage

Isle of Wight tomato, burrata, pistachio

New Forest asparagus, Fluffets Farm
slow poached hen's egg, hollandaise

Venison tartare, New Forest beetroot,
black garlic, horseradish

Roasted beetroot, Rosary goats cheese,
walnuts, aged balsamic

Meat

Surrey Farm rib eye, hand cut chips,
Café de Paris butter, Caesar salad

Slow confit Somerset lamb shoulder, wild garlic,
fondant potato, king oyster mushroom

Crispy Norfolk chicken thigh, chicken risotto,
roasted oyster mushroom, confit shallot

Roasted Cote de Boeuf, hand cut chips,
hollandaise, Hampshire watercress

(For two people, please allow time for the cooking and resting)

Fish

Lager battered fish and chips,
pea puree, tartare

Butter poached wing of South Coast skate,
lemon and caper, seaweed butter

Dover Sole Meuniere, shrimps,
brassicas, Jersey Royals

Bouillabaisse, fennel, saffron cocottes,
garlic mayonnaise

Salad Niçoise, seared Tuna

Vegetarian/Vegan

Balsamic glazed shallot tarte Tatin

Wild garlic risotto, grilled asparagus,
three cornered garlic

Sides

Caesar salad

Hand cut chips

Honey roasted carrots

Sprouting broccoli with hazelnuts

Dessert

Bitter Chocolate cremeux, walnut,
coffee ice cream

Passionfruit soufflé, mango sorbet

Cox's apple crumble, hazelnut,
oats and vanilla

Vanilla cheesecake, rhubarb,
clotted cream ice cream

Lymington Cheese Company,
Dorset biscuits, relish

gavin barnes

Please note that this is a **SAMPLE MENU ONLY**. We use many local farmers and suppliers so choices may vary.

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