



Lunch

Girolle & sweetcorn tartlet
Rosti, hot sauce

Sourdough, butter

To Start

Sea Bass, barley butter sauce, sauternes jelly

or

Salt baked celeriac, apple, Barkham, cobnut

Main Course

Duck breast and leg sausage, hispi cabbage, plum

or

Haddock, warm tartare sauce, scraps, sea herbs

Sides

£6 each

Garden beans

Isle of Wight tomato & basil salad

Triple cooked chips

Cheese Course

£20 supplement – for two to share

Selection of Village Maid cheese, caramelised apple, chutney, lavash

To Finish

Chocolate mousse, cherries, sesame, sorrel sorbet

or

Fig leaf parfait, blackberry, honeycomb