

Starters

Goat shoulder £18.50

(Slow cooked Goats shoulder, BBQ red pepper aioli, smoked almonds, grilled spring onions)

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Pork Jowl £17

(Roasted Jowl of Pork, cherry hoisin, wild cherry, radish salad, five spiced Pork broth)

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Crab £22

(Cornish crab, 'Satay' dressing, Nashi pear, peanuts, brown crab brioche)

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Salmon £20

(Pan fried Loch Duart Salmon, peas & broad beans, green strawberry, Dill & elderflower sauce, salmon belly tartare)

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Heritage Tomato Tart £18

(Isle of Wight tomatoes, 'mattar paneer', spiced tomato and fenugreek sauce, crispy curry leaves)

Mains

Lamb £35

(Today's Selection of cuts, English Asparagus, peas, cardamom leaf, 'mattar paneer', lamb sauce)

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Chicken £33

(Pan Roasted breast of chicken, chicken leg and grilled onion blanquette, St. George's mushrooms, wild garlic, sauce vin Jaune)

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Cod £38

(Pan roasted fillet of Cornish Cod, courgette & basil puree, semi dried Isle of Wight tomatoes, garden herbs, pesto rice, pine nuts & lemon dressing)

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John Dory £39.50

(Pan roasted fillet of Dory, lightly spiced aubergine,
'aloo baingan', sea herbs, cucumber,
tandoori yoghurt sauce)

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Courgette flower £29

(Tempura courgette flower, goats curd filling, courgette
puree, Crispy gnocchi, basil, garden herbs)