

Table d'Hôte Menu

Two courses, £31.00 per person

Three courses, £40.00 per person

Vegetarian Menu available on request

Please inform a member of waiting staff if you have a food allergy or food intolerance

Starters

Seafood risotto, local crab, chervil, tomato and langoustine bisque

Ventnor bay crab salad with mango,
pink grapefruit and toasted brioche

Breast of wood pigeon, raspberry granola and yoghurt,
'Living Larder' beetroot, raspberries and watercress

Pastrami of Kemphill farm beef, smoked feta, crispy egg yolk and shallot jam

Main Courses

Steamed fillet of jumbo plaice with Ventnor Bay lobster cannelloni,
fondue of Isle of Wight tomatoes, locally picked sea herbs and spicy lobster sauce

Catch of the day with braised fennel, Isle of Wight potatoes,
local greens, brown shrimp, prawn and caviar butter sauce

Roasted rump and slow cooked belly of lamb, hand rolled potato gnocchi,
courgette flower tempura, goats cheese and lamb jus

Barbecue quail with smoked potato and confit leg beignet, sweet and sour pineapple,
Isle of Wight sweetcorn, baby carrots and a light quail jus

Desserts

White chocolate and rhubarb mousse,
lychee sorbet, poached rhubarb and ginger

Lemon parfait with sweet and salty pistachio, yoghurt sorbet and marshmallow

Peach carpaccio, warm almond sponge and basil ice cream

Royal Favourites Menu

Soup of the day £5.95

Smoked salmon served with lemon and local salad
Starter £7.25 / Main Course £13.95

Ventnor Bay crab and brown shrimp gratin with parmesan and croutons £6.95

Selection of cured meats, with mixed olives and marinated tomatoes,
spiced nuts and warm bread, olive oil and balsamic £8.95

Smoked haddock and parsley risotto
Starter £6.25 / Main Course £9.50

Lemon sole, plainly grilled, triple cooked chips and tartare sauce £22.00

Beer battered fish, triple cooked chips and crushed peas
Small £10.95 / Large £15.75

Kemphill Farm 8oz Fillet Steak (£23.95) or 8oz Sirloin Steak (£18.95),
served with mushroom and confit plum tomato, triple cooked chips and
peppercorn sauce

Crispy pork belly with chorizo and borlotti bean cassoulet £16.95

Our own homemade lamb and oregano sausages,
creamed potatoes, caramelised onion gravy £13.50

Hand rolled linguini, Isle of Wight mushrooms, blue cheese and broccoli £12.95

Desserts £6.00 each

Crème brûlée, shortbread and raspberry sorbet
Chocolate fondant with banana and caramel popcorn
Seasonal crumble with English custard
Selection of our homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney £9.00

Side Orders

All £2.95 each

Buttered potatoes, Triple cooked chips, Mashed potatoes
Panache of vegetables, Green leaf salad with house dressing