

Starters

Soup

Soup of the day **(v)**

Fish soup

Ventnor bay fish soup, served with rouille and toasted croûtes

Haddock

Smoked haddock risotto, Parmesan cheese

Pigeon

Roast breast of Anjou pigeon, caramelised shallot tart, thyme sauce

Beef

Carpaccio of Kempfill Farm beef, soft boiled egg, Parmesan cheese

Soufflé

Isle of Wight Gallybagger cheese soufflé, cauliflower veloute **(v)**

Beetroot

Roasted beetroot, goat's cheese, pickled pear, balsamic vinegar dressing **(v)**

Main Courses

Sea Bass

Pan fried local sea bass, ricotta gnocchi, ratatouille vegetables, basil pesto

Cod

Roasted fillet of cod, crushed hazelnuts, saffron potatoes, smoked mussels and leeks, parsley emulsion

Coq Au Vin

Classic chicken with red wine, button onions and mushrooms, smoked bacon

Beef

Fillet of Kempfill Farm beef, three times cooked chips, peppercorn sauce (£5.00 supplement)

Pork

Tasting plate of Moor Farm pork, loin, shoulder, belly, cheek, apple sauce

Sweet Potato

Sweet potato tart, cream cheese, roasted pumpkin seeds, garlic and herb yoghurt **(v)**

Tagliatelle

Wild mushroom and artichoke tagliatelle, Parmesan cheese **(v)**

(v) – vegetarian

(Side orders are available at £2.50)

Desserts

Cheese Cake

Tropical cheese cake, coconut foam

Toffee

Sticky toffee pudding, apple purée
clotted cream

Chocolate

Dark chocolate tart, caramel oranges
and hazelnuts

Rice Pudding

Rice pudding served hot or cold,
with strawberry jam or golden syrup

Ice Cream

Today's home made ice creams and sorbets

Cheese

Selection of British cheeses, served with biscuits

Two courses, £31.00 per person

Three courses, £40.00 per person

**Coffee served in the bar and conservatory,
from £2.50 per person**

Tasting Menu

Fish soup

Ventnor bay fish soup, served with
rouille and toasted croûtes

Risotto

Smoked haddock risotto, Parmesan cheese

Pigeon

Roast breast of Anjou pigeon, caramelised
shallot tart, thyme sauce

Pork

Tasting plate of Moor Farm pork, loin,
shoulder, belly, cheek, apple sauce

Cheese

Selection of British cheeses and biscuits

Gourmandises

Selection of Royal desserts

Six courses, £50.00 per person

(£10.00 per person supplement for inclusive guests)

The tasting menu is designed to be taken
by the entire table, last orders at 8.30pm.