

Conservatory Dinner Menu

Starters

Soup of the day (v)	£ 5.50
Home cured salmon Gravadlax, pickled baby vegetables	£ 8.50
Pan seared scallops, peas, pea purée	£ 8.50
Caramelised shallot tart, Rosary goats cheese, pickled pear (v)	£ 7.50

Main courses

Beer battered local cod, crushed peas, three times cooked chips, tartare sauce	£ 14.00
Pan fried local skate, puy lentils, onion bhaji, carrot purée	£ 15.00
Pan fried loin of pork, creamed potatoes, apple sauce	£ 15.00
Pan fried rib eye steak, grilled plum tomatoes, three times cooked chips	£ 16.00
Pan fried ricotta gnocchi, spring vegetables, herb pesto (v)	£13.00
Spiced polenta, puy lentils, onion bhaji, roasted carrots, carrot purée (v)	£13.00

(v) - vegetarian

Side orders

Three times cooked chips	
Mashed potatoes	
New potatoes	
Sauté potatoes	
Seasonal salad	
Ratatouille	
Cauliflower cheese	
Seasonal vegetables	All £ 2.50

Desserts

Crème brûlée, chocolate chip and fudge ice cream	
Chocolate wafers, duo of white and dark mousses, fresh raspberries	
Caramelised pear Feuillette, Royal vanilla ice cream	
Fresh fruit salad, sorbet of the day	
Home made ice creams and sorbets	All £ 6.00

For our selection of cheeses, please see over

British Cheeses

Bosworth Ash

Mature and creamy, made from unpasteurised goat's milk

Win Green

Camembert style, hand crafted in Dorset

Gallybagger

Unpasteurised Cheddar produced locally on the Isle of Wight cheese

Kings Favourite

Unpasteurised cows milk cheese rinsed with cider

New Forest Blue

Firm blue cheese very creamy tasting

All of our cheeses are suitable for vegetarians and are served with grapes, chutney and home made biscuits

£7.50

Speciality Coffees and Tea

Americano	£ 2.50
Tea	£ 2.50
Espresso	£ 1.80
Double Espresso	£ 2.60
Latte	£ 3.00
Cappuccino	£ 3.00
Mocha	£ 3.50
Hot Chocolate	£ 3.00
Petit Fours	£ 1.00 per person