

Dinner Menu

Starters

Table d'Hôte

Roasted hand dived Orkney scallops with cauliflower and pancetta

Ventnor bay crab salad, brown meat bavarois, mango, pink grapefruit

Chicken and ham terrine, warm onion brioche, watercress

Green Barn goats cheese, walnut nougatine, local beetroot, poached pear

Asparagus Charlotte, crispy ham, egg yolk, hazelnut and chive vinaigrette

Royal Favourites

Soup of the day

Ventnor Bay crab and brown shrimp gratin, toasted croûtes and parsley

Smoked salmon served with lemon and watercress

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

Gallybagger cheese soufflé, white onion purée

Main Courses

Table d'Hôte

Pan fried ocean trout, hand rolled macaroni, roasted langoustines,
tomato fondue, langoustine sauce

Tranche of halibut, white beans, globe artichokes, spinach, red wine sauce

Breast of chicken with slow cooked oxtail, Isle of Wight mushrooms and
asparagus, soft herb gnocchi, chicken jus

Rump of Island reared lamb, potato terrine, peas, broad beans, anchovy butter

Tenderloin of pork wrapped in smoked bacon, slow cooked cheek,
heritage carrots, local greens, spring truffle, pork sauce

Royal Favourites

Beer battered fish, triple cooked chips, crushed peas, tartare sauce

Smoked salmon served with lemon and watercress

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

Ventnor Bay crab with hand rolled linguini, chilli, lime and coriander

Day boat fish, served with Living Larder vegetables, new potatoes and sauce
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Whole lemon sole plainly grilled, Isle of Wight new potatoes, local salad and
lemon

Pan-fried calves' liver, crispy bacon, creamed potatoes, local greens
and sticky onion jus

8oz sirloin steak served with mushroom,
confit plum tomato, triple cooked chips and peppercorn sauce

8oz Ningwood Manor Farm fillet steak served with mushroom,
confit plum tomato, triple cooked chips and peppercorn sauce

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

Desserts

Table d'Hôte

Coffee and amaretto soufflé, tiramisu, mascarpone ice cream

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Rhubarb cannelloni, custard mousse, rhubarb purée,
meringue and caramelised white chocolate

Warm chocolate tart with banana mousse and passion fruit ice cream

Royal Favourites

Crème brûlée, shortbread and raspberry sorbet

Sticky toffee pudding, ginger ice cream

Chocolate fondant with vanilla ice cream

Seasonal crumble with English custard

Selection of our homemade ice creams and sorbets

Selection of three Isle of Wight cheeses
with Oaties and chutney

Vegetarian Menu available on request

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