

# Table d'Hôte Menu

## Starters

Grilled fillet of day boat mackerel marinated in cucumber juice,  
fresh and burnt local apples, crab apple jelly, nasturtium

Grilled breast of Havenstreet wood pigeon, chocolate, raspberry granola  
and our own black pudding

Tempura courgette flower, ricotta, local pods and beans, summer truffle, caesar dressing

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

Pork shoulder dumplings, wilted pak choi, spring onions, spiced pork consommé

## Main Courses

Pan fried sea bream, south coast crab, local sea herbs, beurre noisette

Roasted monkfish tail, barbeque pork belly, living larder lettuce,  
white bean cassoulet, barbeque sauce

Locally shot partridge roasted on the crown, caramelised salsify, celeriac,  
Isle of Wight truffle and blackberries

Loin of venison, beetroot and turnip gratin, red cabbage, Living Larder squash and port sauce

Poached and roasted breast of chicken, sweetcorn and basil risotto, black garlic,  
girolles and chicken jus

## Desserts

Pressed caramelised apples, blackberry sorbet, hazelnut crumble and custard

Lemon parfait, pistachio custard, marshmallow and yoghurt sorbet

Tonka bean soufflé with bitter chocolate and Famous Grouse whisky sauce

Warm treacle tart, vanilla ice cream, fresh raspberries

**Vegetarian Menu available on request.** *Please inform a member of waiting staff if you have a food allergy or food intolerance.*