

Served in the restaurant between 18:45 and 20:30
Please reserve your table and time with Reception

Sample evening menu (changes daily)

Chefs tureen of homemade french onion soup - £5.95

Fresh local crab sweet pickled fennel, cucumber, lemon dressing (GF) – **£7.50**

Game, pear and celeriac terrine (GF) - £8.50

Isle of wight heritage tomatoes and mozzarella basil dressing (V) (GF) - **£6.25**

Trio of rabbit, pickled carrot and asparagus truffle mayonnaise (GF) - **£7.25**

Roasted scallop cauliflower puree, raw cauliflower, hazelnuts - **£8.95**

Pan fried duck breast duck croquette, pickled blackberries, jus, chefs selection of vegetables (GF) - **£18.00**

Fresh dressed crab salad soft boiled egg, new potatoes, saffron mayonnaise (GF) - **£18.00**

Roast pheasant breast, pheasant pie red cabbage, wild mushroom sauce, selection of vegetables - **£17.00**

Roasted cauliflower steak lemon, dill, chestnuts, chefs selection of vegetables (V) (VE) (GF) - **£13.50**

8oz rib eye steak café de paris butter, chunky chips, fresh watercress (GF) - **£18.50**

Pan fried halibut saffron veloute, samphire grass (GF) - **£25.00 (DBB supplement £7.00)**

Assiette of desserts - £6.75

Caramelised pineapple, pineapple and coconut smoothie (GF) - £6.75

Salted caramel cheesecake popcorn, sweetcorn puree - **£6.75**

Chocolate and cherry delice - £6.75

Fresh fruit salad champagne sorbet (GF) - **£6.75**

British cheese and biscuits dorset and continental cheeses, celery, grapes, fruit chutney - **£8.00**

Coffee served in the lounge, chocolate mint - **£3.30**

Food allergies and intolerances – please speak to our head waiter if you would like to know about our ingredients

V = vegetarian GF = gluten free VE = vegan