

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

## **Sample evening menu**

**Cream of mushroom soup (V) (GF) - £7**

**In house smoked duck breast** pickled plum, pistachios, apricots, duck croquette - **£9**

**Isle of wight heritage tomato salad (V) (VE) (GF) - £8**

**Crab and pickled cucumber salad** saffron mayonnaise, samphire (GF) - **£10**

**Seared duck breast** butternut squash puree, pistachios, dark cherry jus (GF) - **£21**

**Roast pork belly** kale, smoked paprika, maple syrup, apple, chorizo jus (GF) - **£19**

**Lightly curried monkfish** samphire, saffron, prawn velouté (GF) - **£21**

**Roasted cauliflower steak** basil, sundried tomato and pine nut dressing (GF) (V) (VE) - **£17**

**Rhubarb and custard (GF) - £8**

**Assiette of desserts - £10**

**Selection of sorbets and ice creams - £7**

**Fresh fruit salad** mango sorbet (V) (VF) (GF) - **£7**

**Cheese and biscuits** dorset red, cornish yarg, brie, dorset coastal cheddar, stilton, celery, fruit chutney - **£9**

**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