

Sunday Lunch

Two courses, £25.00 per person

Three courses, £31.00 per person

Starters

Bouillabaisse with roasted scallops and local fish

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

Carpaccio of Ningwood Manor Farm beef, beer pickled onions, smoked feta, shallot jam

Ham hock presse, fennel jam, beer pickled onions

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

Main Courses

Day boat fish, served with Living Larder vegetables, new potatoes and sauce vierge

Fillet of ocean trout, Ventnor Bay lobster tortellini, local spinach and tomatoes, nasturtium, lobster sauce

Slow cooked shoulder of lamb, peas, broad beans, stem broccoli, lamb jus

Roast sirloin of beef, roast potatoes, Yorkshire pudding, Living Larder vegetables and red wine sauce

Roasted loin of pork, crackling, smoked potato, baby carrots, local chard, pork sauce

Desserts

Chocolate fondant with vanilla ice cream

Crème brûlée, shortbread and raspberry sorbet

English strawberries, vanilla cream, toasted almonds

Sticky toffee pudding, ginger ice cream

Selection of our homemade ice creams and sorbets

Selection of three Isle of Wight cheeses with Oaties and chutney

(£3.00 supplement)

Vegetarian Menu available on request

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