

Set Menu

STARTERS

Soujok

Lebanese spicy sausages handmade by our skilled butchers, sauteed with tomato and fresh lemon juice

Chilli & Garlic Prawns

Served with Bread

Chicken Liver Parfait

Smooth chicken liver parfait with caramelised onion chutney, pickled shallots, toasted brioche & micro herbs

Heritage Tomato & Buffalo Mozzarella Salad

Isle of Wight heritage tomatoes, buffalo mozzarella, basil pesto, aged balsamic reduction, toasted pine nuts, & baby basil

MAINS

Slow-Roasted Sirloin of Beef

Served with duck fat roast potatoes, honey-glazed heritage carrots, buttered seasonal greens, Yorkshire pudding, red wine jus

Supreme of Roast Chicken

Free-range chicken supreme with duck fat roast potatoes, roasted root vegetables buttered greens, sage stuffing, and thyme roasting jus

Potato Gnocchi

Hand-rolled potato gnocchi with grilled asparagus, wild mushrooms, truffle cream sauce, parmesan crisp & herb oil

Lamb Kafta

Charcoal-grilled skewers of seasoned minced lamb with rice, onion, parsley & Tahini Sauce

Steamed Fillet of Sea Bass

With ginger, spring onion, soy sauce & served with rice

DESSERTS

Strawberry Eton Mess

Compressed strawberries, vanilla Chantilly cream, strawberry sorbet meringue shards & mint

Warm Chocolate Brownie

Valrhona chocolate brownie with salted caramel sauce, vanilla ice cream & chocolate soil

Selection of Ice Creams & Sorbets

Served with shortbread biscuit and fresh berries