

LUNCH

THREE COURSES - £18.⁰⁰

HOT SMOKED SALMON AND ROASTED BEETROOT SALAD
Pickled Shallot Rings, Dill and Horseradish Crème Fraiche

SOUP OF THE DAY

WARM ISLE OF WIGHT BLUE CHEESE TART
Pear Salad and Onion Beer Marmalade Wholegrain Mustard Vinaigrette

ROASTED PORTOBELLO MUSHROOM AND GUINEA FOWL TERRINE
Black Garlic Aioli and Seasonal Salad Leaves



ROASTED CROWN OF TURKEY
Apricot and Sage Stuffing, Chipolatas and Bacon Cranberries
and Watercress

BEER BRAISED BEEF CHEEK
Shallot Tart Tatin, Celeriac and Horseradish Puree

GRILLED LOCAL FISH
Julienne Vegetables, Shellfish Panache, Tomato and Tarragon Bisque

CELERIAC AND KALE TIMBALE
Chestnut and Walnut Crumble, Wild Mushroom and
Salsify Cream Sauce

Side vegetables will accompany your main course option



CHOCOLATE AND CHESTNUT TORTE
Raisin Sherry Syrup and Chantilly Cream

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce and Redcurrants

HONEY CRÈME CARAMEL
Baked Fig and Toasted Pistachios

LOCAL CHEESE BOARD
Seasonal Chutney and Crackers

If you would like to alter a particular part of the menu to suit your needs,
we will do our utmost to deliver this.

Please make aware of food allergies or intolerances before ordering to a team member.

Prices include VAT and Card Payments are preferred.

Service charge is not included.

DINNER

THREE COURSES - £24.⁵⁰

HOT SMOKED SALMON AND ROASTED BEETROOT SALAD
Pickled Shallot Rings, Dill and Horseradish Crème Fraiche

JERUSALEM ARTICHOKE, LEEK AND POTATO SOUP
Kale Herb Oil

WARM ISLE OF WIGHT BLUE CHEESE TART
Pear Salad and Onion Beer Marmalade Wholegrain Mustard Vinaigrette

ROASTED PORTOBELLO MUSHROOM AND GUINEA FOWL TERRINE
Black Garlic Aioli and Seasonal Salad Leaves



ROASTED CROWN OF TURKEY
Apricot and Sage Stuffing, Chipolatas and Bacon, Cranberries
and Watercress

ROASTED BEEF SIRLOIN
Shallot Tart Tatin, Celeriac and Horseradish Puree

GRILLED LOCAL FISH
Julienne Vegetables, Shellfish Panache, Tomato and Tarragon Bisque

CELERIAC AND KALE TIMBALE
Chestnut and Walnut Crumble, Wild Mushroom and
Salsify Cream Sauce

Side vegetables will accompany your main course option



CHOCOLATE AND CHESTNUT TORTE
Brandy Raisin Syrup and Chantilly Cream

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce and Redcurrants

HONEY CRÈME CARAMEL
Baked Fig and Toasted Pistachios

LOCAL CHEESE BOARD
Seasonal Chutney and Crackers

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