

EYAS

A La Carte

SNACKS

Pork Croustis | Honey Mustard

Wild Mushrooms | Lovage

Salmon Tataki | English Wasabi

STARTERS

Isle of Wight Heritage Tomatoes

Sourdough | Burrata | Verbena | Fig Oil

Cornish Black Bream 'Sashimi'

Wasabi Puree | Dashi Gel | Fermented Cucumber | Sorrel

Cornish Lobster & Salmon Ravioli

Carrot | Lemon Grass | Bisque

Norfolk Quail

Cauliflower | "Hash Brown" | Black Radish

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MAINS

Herdwick Hogget

Courgette Flower | Goat's Curd | Hot Pot

Highland Red Venison

Pear Williams | Walnuts | Ceps | Ragu

North Atlantic Halibut

Herbs of the Sea | Caviar | Seafood Chowder

Line Caught Cornish Hake

Fennel Salad | Salsify | Wild Mushroom | Truffle

Root Vegetable Pakora

Lentil Dhal | Sweetcorn Salsa

DESSERT

Plum

Raspberry | Basil | Poppyseed Crumble

Apple

Vanilla Ice Cream | Apple Blossom

Custard Tart

Autumn Berries | Coulis

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SIDES £7

Mashed Potato

French Fries

Panache of Seasonal Green Vegetables

Mixed Leaf Salad with Parmesan Dressing

Tenderstem Broccoli with Toasted Almonds

Three Courses £60

Two Courses £50

Payments are for three and two courses only

Excludes sides and other supplements