



## Starter

### Isle of Wight Tomatoes

Burrata | Chamomile | Basil | Extra Virgin Olive Oil

### Diver Caught Scallops

Cucumber | Radish | Burnett | Smoked Scallop Roe

### Young Leek Tart

Egg Royale | Confit Egg Yolks | 36-Month Aged Parmesan

### Beef Tartare

Beetroot | Mustard | Gherkin | Watercress

## Main Course

### Roast Sirloin of Dry Aged Beef

Yorkshire Puddings | Roast Potatoes | Cauliflower | Beef Sauce

### Steamed Cornish Cod

Herb & Lemon Butter Sauce | Butterhead Lettuce | New Potatoes

### Herdwick Lamb Rump

Tomato | Aubergine | Marjoram | Courgette | Potato | Lamb Sauce

### Hand Rolled Tagliatelle

Wild Garlic Pesto | Girolles Mushrooms | Sweetcorn | Berkswell Cheese Sauce

## Dessert

### English Berries

Local Gooseberries | Blackberries & Strawberries | Soaked Sponge | Warm Elderflower Sabayon

### Hot Chocolate Mousse

Milk Ice Cream | Horwood Cherries

### Apricot

Softened Apricots | Almond & Apricot Cake | Meadowsweet Ice Cream

British Cheese Selection & Accompaniments

3 course £50