

To Begin

Ravioli

Creamy polenta ravioli, violet artichokes and Isle of Wight tomato

Wood Pigeon

New House game estate, Isle of Wight Cherries, spiced foie gras

Sea Trout

*Line caught from Lymington, poached ballotine,
tomato and lavender water*

Rabbit

Stuffed loin, herb crusted leg, carrot caramel

Scallops

*Hand dived, seared Poole Bay Scallops, smoked sweet corn and pork
head crisp*

To Follow

Sea Bass

*Line caught in Lymington, fennel, cucumber,
Dorset crab & caviar butter sauce*

Chicken

*Corn fed baby chicken, artichokes & Girolles,
Sunnyfields organic spring onion*

Middle White Pork

Chop, gooseberry & lardo gnocchi

John Dory

Polenta, smoked aubergine, truffle and anchovy

Lamb

*Dunsbury Farm rack, candied black olive,
tomato, broad beans and lemon oil*

*2 courses £40.00, 3 courses £ 50.00 inclusive of vat. A 12.5% discretionary service
charge will be added to your bill.*