



Lunch/dinner with a view menu

£47.00 plus VAT per person

3 courses, tea, coffee and chocolate truffle

**Please select one starter, one main course
and one dessert for the whole party**

Any dietary requirements would be catered to separately

Crispy skin pork belly, heritage carrots, hazelnuts

Sea trout, fresh garden peas, radish

Burratta, Isle of Wight tomatoes, black olives, chives (V)

Watercress veloute, slow cooked hen's egg, onion marmalade (V)

Grilled bavette, caramelised onions, toasted leeks

Pan seared lamb rump, Israeli cous cous, harissa

Roast cod, braised daikon, coastal herbs

Hand rolled gnocchi, etuvee of seasonal vegetables (V)

Tarragon panna cotta, raspberry jelly, Searcy's champagne granita

Strawberry and white chocolate cheesecake, strawberry sorbet

Cherry cremeux, bitter chocolate sorbet, milk meringue

Mango sorbet, exotic fruit salad, kaffir lime

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. ALL PRICES EXCLUDE VAT @ 20%.

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Side dishes
£3.75 per side

Steamed greens with olive oil and lemon

Creamy mash potatoes

Mixed leaf salad with a mustard dressing

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