

PLUM + SPILT MILK

STARTERS

Watercress & wild garlic soup, poached Clarence Court egg
Isle of Wight heritage tomato salad with or without anchovies
Smoked ham hock, pickles and cider jelly

MAINS

Mey Selections' sirloin steak (225g)
Fillet of sea-reared trout, beetroot and horseradish
salad, watercress sauce
Paddock Farm Tamworth pork chop, pease pudding,
grilled hispi cabbage
Tenderstem broccoli, grilled courgettes, Panko
crumbed egg, hazelnut dressing

PUDDINGS

Iced peanut & salted caramel mousse
Dark chocolate mousse, praline & pecans
Mango mess, coconut meringue

£45 PER PERSON

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your bill.