



Sample spring menu

STARTERS

Bembridge Crab Ravioli

Shellfish jus, vanilla oil, foraged sea vegetables

Basil and Parmesan Gnocchi

Home smoked tomato sauce, Bocconcini

Philip's Smoked Halibut

Celeriac remoulade, apple, pea shoots

Seaview Hotel Fish Soup

Rouille, Gruyère, garlic croutons

Potted Salmon & Lobster

Bitter leaves, sourdough toast

Ras el hanout spiced mackerel

Red lentil dahl and coriander cress

MAINS

Roast Local Cod

Clam and sweetcorn chowder, hispy cabbage

Sweetbreads and Langoustines

Romanesco, salisfy puree, langoustine jus, pearl potatoes

Pork and Monkfish

Butternut puree, curly kale, potato croquette, red wine sauce

Pan-fried Skate

Jerusalem artichoke, Portobello mushroom duxelle
black cabbage, butter sauce

Cutlet and Breast of Lamb

Mouli fondant, carrot puree, Savoy cabbage and thyme jus

Crottin of Goats cheese

Purple potato, confit celeriac, rainbow carrots, baby leeks

DESSERT

Pineapple tart tatin

Crème fraiche, coconut Anglaise

Dark chocolate delice

Caramel and peanut mousse, nougat, salted peanut ice cream

English burnt cream

Rhubarb compote, sugar beignets

Passion fruit and vanilla cheesecake

Blood orange sorbet, passion fruit caramel

Three Courses £28.00

Dishes contain fish, shellfish, egg and other allergens for more a detailed breakdown ask your server
Please allow time for preparation as all our meals are cooked to order. Dishes may take 30 minutes to prepare.