

# *The Dining Room*

## *(sample vegan menu)*

<i>Smoked Mesquite almonds</i>	<i>£3.50</i>
<i>Harlequin olives</i>	<i>£3.50</i>
<i>Bread and olive oil</i>	<i>£3.50</i>

### *Starters*

<i>Heritage tomato and watermelon gazpacho, black olive and basil brochetta</i>	<i>£8.00</i>
<i>Grilled peaches, roasted pine nuts, wild rocket salad and aged balsamic vinegar</i>	<i>£8.50</i>
<i>Seared herb gnocchi, warm salad of gem lettuce, peas, broad beans, gremolata</i>	<i>£8.50</i>

*An optional 10% gratuity will be added to your bill  
Please inform us of any allergies or intolerances*

## *Main Courses*

*Wild mushroom and sweetcorn risotto,  
garden herbs, pickled okra* £17.50

*Black truffle hash brown, caramelised cauliflower,  
toasted yeast, pickled shallots and samphire* £17.50

*Ras el hanout spiced couscous, grilled peppers,  
courgette, coriander and preserved lemon dressing  
vinaigrette* £14.00

## *Sides*

*Mesclun salad* £3.50

*Fries* £4.00

*New potatoes* £4.00

*Seasonal vegetables* £4.00

*Isle of Wight heritage tomato,  
shallot and fine herb salad* £5.00

## *Desserts*

*Coconut and kaffir lime leaf rice pudding, mango  
sorbet, roasted pistachios* £9.00

*Selection of seasonal fruit and sorbets* £8.00

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