

EVENING MENU

Butterbean and rosemary soup with an anchovy and rosemary butter, focaccia croutons and chopped chives. (GF)

Cornish mackerel fillet served on toasted soda bread, with a spicy shakshuka sauce and lemon gremolata

Heritage tomato salad. Sliced Isle of Wight tomatoes with black garlic, goats cheese and tomato oil. (GF/V.)

Duck liver parfait served with toasted focaccia bread, caramelised onion chutney and dressed spring salad.

Lightly spiced Cornish pollock fillet, pan fried and served with sherry vinegar black lentil and bacon salsa and roast red pepper coulis. (GF)

Slow cooked lamb shank faggot with star anise and black olive, wrapped in baby gem lettuce. Olive oil mashed potato, asparagus, wild garlic and fresh peas. Lamb jus. (GF)

Braised and pressed pork belly with crisp crackling, sautéed monks-beard and new season broad beans. Almond dauphine potato and swede, carrot and star anise puree. (GF on req.)

Beer buttered Ricotta cheese and pea stuffed courgette flower with confit tomato sauce. (V)

Chocolate almond cake with caramel and walnut sauce.
Praline rolled Vanilla ice cream(V)

Homemade waffle with banana, walnut caramel sauce and Crème fraiche . (V)

Rhubarb fool. Poached pink rhubarb with lightly whipped cream and rhubarb syrup. (,GF,V)

Local cheese plate with fudges cheese crackers spiced nuts and pickled pear. (+£1.50)

2 course meal £26.50

3 course meal £34.00

Please & make staff aware of any allergies or food intolerances you may have.

St. Michael's