

THE CONSERVATORY RESTAURANT

3 courses - £39.95 (plus supplements)

DB&B Guests: All included except supplements

Herm Island
Life from a fresh perspective

ENTRÉES

Ham Hock Terrine - *piccalilli | sourdough crouton*

Seared Guernsey Scallops (Supplement £3) - *pea puree | crispy pancetta | truffle foam*

Prawn & Mussel Risotto - *aged parmesan | dill oil*

Goat's Cheese Bon Bons - *white onion pannacotta | butternut squash puree |
torched butternut squash pieces*

Salt & Pepper Squid - *sweet chilli mayonnaise*



MAINS

Pork Fillet - *Herm Alexander | potato terrine | smoked parsnip puree | fennel salad*

Duck Breast - *salt baked beetroot | beetroot puree | duck fat roast potato |
orange gel | tender stem broccoli*

Pan Fried Fillet of Cod - *Parisienne potato with shallots & tomato concasse | torched orange |
celeriac puree | crispy chili & garlic*

Local Fillet of Sea Bass - *Saffron & crab risotto | smoked bacon | pickled apple | apple jelly*

Nut Roast - *courgette wrap | marinated greens | coriander & roast garlic humus | red pepper oil*



Side Orders (£4.95 each)

Mixed leaves with house dressing | Heritage tomatoes & pickled shallots

Tender stem broccoli with garlic & chili | Green beans with garlic butter

Buttered new potatoes | Fries (add parmesan & truffle oil £1)



DESSERTS

Lemon Meringue Tart - *Italian meringue | lemon curd | crisp lemon slice*

Rich Chocolate Mousse - *fresh cream | raspberry compote*

Grapefruit Verrine - *pink grapefruit and Mermaid gin | passionfruit mousse | grapefruit gel*

Hazelnut Mille Feuille - *micro sponge | hazelnut cremeux | caramelised white chocolate | roast
hazelnut*

Cheese Board - *'Herm'made chutney | selection of crackers | grapes*



You are welcome to retire to the lounge for tea, coffee, and petit fours

PLEASE ADVISE A MEMBER OF THE RESTAURANT TEAM
ABOUT ANY DIETARY REQUIREMENTS PRIOR TO TAKING YOUR MEAL