

THE CONSERVATORY RESTAURANT

3 courses - £39.95 (plus supplements)

DB&B Guests: All included except supplements

Herm Island
Life from a fresh perspective

ENTRÉES

Grilled Goats Cheese - *Caramelised*

balsamic onion, grilled fig, pea shoots & fig syrup

Heirloom Caprese Salad - *Bocconcini balls with*

pickled Heirloom tomatoes finished with pickled fennel & basil oil

Flambeed Wild Mushrooms - *Toasted sourdough, fried quail egg, crispy pancetta*

Crab Bon Bon - *Dressed rocket, roasted cherry tomatoes & lemon oil*

Beef Carpaccio - *Thin slithers of beef served with rocket salad, parmesan shavings, milled black pepper & freshly squeezed lemon juice*

MAINS

Roasted Duck Breast - *Salt baked Beetroot, spring greens, pickled beetroot & berry jus*

Seared Lamb Rump - *Chorizo ratatouille, fondant potato & lamb jus*

Rolled Cod Fillet - *Crushed new potatoes, samphire & crab & white wine velouté*

Pan Seared Bream - *Mango salsa, basil oil & red pepper piperade*

Heritage Beetroot Tart - *Feta cheese, candied walnuts & crispy kale*

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

Mango Panna cotta - *Pineapple marsh mellow, meringue, honeycomb & raspberry coulis*

Salted Caramel Cheesecake - *Caramelised popcorn white chocolate macaron & comb salted caramel sauce*

Strawberry Short Bread - *Strawberry parfait, strawberries, Chantilly cream & strawberry coulis*

Brûléed Citrus Tart - *Orange Madeline's & Chantilly cream*

Continental & English Cheese Board (GFO, Vegan Option) –
Grapes, celery, chutney, malt bread & La Vash biscuits

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

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