

# NUMBER TWENTY ONE

## — EVENING MENU —

homemade focaccia, olive oil + balsamic v £3.00

house marinated olives v £3.00

### STARTERS

chicken liver pate, duck fat brioche + our own rhubarb chutney £6.95

homemade crab cakes + chipotle chilli jam £6.95

salt + pepper fried whitebait, tartare sauce + preserved lemon £6.00

freshly sliced parma ham, british asparagus + aioli £6.95

isle of wight tomato bruschetta, welsh goats cheese, salsa verde + pumpkin seeds v £6.50

homemade potato gnocchi, fresh pesto + aged parmesan v £6.50

### MAINS

20 day aged rump steak cooked on the bbq, salsa verde, fries, roasted veg ragu + chargrilled spring onions from the garden £19.95

rolled + stuffed pork belly, crackling, crushed sweet potato, cooks cabbage + roasting juices £14.95

chargrilled welsh lamb rump, jersey royals, british asparagus, fresh peas, courgette + lamb sauce £16.50

sourdough crusted catch of the day, triple cooked chips, pea + parsley puree, tartare sauce + preserved lemon £12.50

grilled local rainbow trout, courgette spaghetti, baby white cucumber, foraged samphire, herb oil + aioli £13.50

british asparagus + sea spinach risotto, focaccia, goats curd + loads of herbs from the garden v £11.95

garlic + herb roasted isle of wight tomatoes, homemade parpadelle, buffalo mozzarella + fresh pesto v £11.95

### SIDES

hand cut fries £2.50 jersey royals £3.00

british asparagus £3.00 mixed salad from einions garden £2.50

### DESSERTS

lemon tart + raspberry sorbet £6.50

classic crème brulee £6.50

french meringue, whipped elderflower cream, british strawberries, olive oil + frozen lime £6.50

honeycomb icecream + fresh honeycomb £6.00

vanilla affogato, homemade dark chocolate + merlyn truffles £6.00