



SUNDAY LUNCH AT RESTAURANT 27 BRINGS
A MORE RELAXED APPROACH TO FINE DINING.

Sample Sunday Lunch

Mushroom velouté, pumpkin & chestnut
Ewe's curd, pistachio & rhubarb
Duck, acorn, pear & rapeseed

Rump of lamb with New Forest vegetables
30-hour pork belly, Bramley apple & sage
Roasted salmon with clam & maize chowder

Isle of Wight cheese selection
The Dessert

Three course: £35

Sample Tasting Menu

COMBINING THE BEST LOCAL PRODUCE WITH THE
SKILL, AND TECHNIQUE OF THE KITCHEN, IN ORDER
TO BRING YOU THE BEST OF 27. ENJOY...

Pre- starter

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Duck, acorn, pear & rapeseed

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Mushroom velouté, pumpkin & chestnut

Roasted salmon with clam & maize chowder

Rump of lamb with New Forest vegetables

Isle of Wight cheeses

The Dessert

£49 per person

Please do understand that the entire table must dine on the same menu
Please inform staff of any dietary requirements.
Restaurant 27 operates a policy of no 'E-cigarettes'
Menu subject to change without notice according to season/availability