

Dinner Menu

Sample menu – all dishes subject to change

Vegetarian/Vegan menu available on request

Starters

Soup of the day £6.95

Smoked Haddock Scotch Egg, Watercress Tartare Sauce £8.25

Spiced Roast Chicken Ballotine, Pineapple Piccalilli, Butter Lettuce £8.95

Gallybagger Cheese Soufflé, Caramelised Cauliflower £7.95

Cured Salmon, Beetroot Ketchup, Pickles £7.95

Main Courses

Oven Baked Hake Fillet, Crab Crust, Crisp Potato, Greens, Lemon Butter Sauce £19.50

Whole Place, Sea Herbs, Capers, Gnocchi £22.50

Pan Fried Trout Fillet, Courgette, Samphire, Smoked Mussel Sauce £19.50

Slow Roasted Pork Belly, Sorrel, Creamed Potatoes, Jus £18.95

Roast Breast of Chicken, Potato & Leek Puree, Spring Onion, Chicken jus £19.95

Rib eye steak £26.00/ Sirloin steak £24.00

All our steaks are 8oz from Isle of Wight farms and are served with triple cooked chips, Confit IOW Tomato, Paris brown mushroom, béarnaise sauce or garlic butter

Side Orders

All £4.00 each

Buttered Isle of Wight potatoes

Triple cooked chips

Creamed potatoes

Living Larder vegetables

Seasonal salad

Desserts

The Royal Eton Mess, Raspberry Sorbet £7.95

Espresso Parfait, Chocolate Meringue £7.95

Chocolate Fondant, Buttermilk Ice cream £7.95

Lemon Crème Brûlée, Shortbread, Strawberries £7.95

Selection of our Homemade Ice Creams and Sorbets £7.95

Selection of three Isle of Wight cheeses,
Oaties, Tomato Jam £9.00