

STARTERS

Soup of the Day ^{GF}★ £4.95
Served with Island crusty bread

Stuffed Mushroom ^V £5.95
Panko crusted and stuffed with a three cheese and chive pâté served with dressed rocket

Grilled Halloumi ^V £6.75
With green pesto and olive salad

Spanish Style Mussels ^{GF}★ £6.95
Cooked in a tomato and chorizo sauce served with Island crusty bread

Chef's Duck & Pork Terrine £6.95
With cranberry, pistachios and peppered crostini

Bruschetta £7.25
With smoked salmon and cream cheese with dressed rocket

MAIN COURSES

Chef's Homemade Beef Lasagne £10.95
Served with salad and garlic ciabatta

Beetroot & Wild Mushroom Risotto ^V £10.95
Topped with homemade vegetable crisps and parmesan served with Island crusty bread

Stuffed Roasted Peppers ^V ^{GF} VEGAN £10.95
With a saffron and roasted vegetable cous cous served with a rich tomato sauce and crispy rocket

CHEF'S
SPECIAL

Mottistone Farm Liver & Onions ^{GF} £14.95
Pan seared lamb's liver in a red wine and onion jus served on a bed of mustard mash topped with crispy streaky bacon strips and glazed chantenay carrots

Beer Battered Cod £11.95
With triple cooked chips, homemade tartare sauce and petit pois

Trio of Pork & Leek Sausages £11.95
Local Mottistone Farm sausages with a bramley apple mash and petit pois finished with a red wine gravy

Chef's Pie of the Day £12.45
Served with red wine jus, choice of potatoes and petit pois

Baked Plaice Fillet ^{GF} £13.95
With a creamy white wine, broccoli and mushroom sauce, sautéed potatoes and petit pois

Spanish Style Mussels £14.95
Cooked in chorizo and tomato served with triple cooked chips and Island crusty bread

CHEF'S
SPECIAL

Chef's Fish Stew £15.95
In a rich crab bouillabaisse served with Island crusty bread and crispy rocket

Slow Roasted Belly of Pork ^{GF} £15.95
Local Mottistone Farm pork belly with caramelised apple, sage potato cake, cider jus, red cabbage and crispy leeks

Trio of Brownrigg Farm Lamb Cutlets ^{GF} £16.45
Served on a bed of dauphinoise potatoes and glazed with a red wine and mint jus served with seasonal vegetables

STEAKS & BURGERS

Island Reared Beef Burger 6 oz £10.95 12 oz £13.95
Topped with gherkins and melted Swiss cheese in a toasted bun with triple cooked chips and salad
Add Bacon £1.00

10oz Rump £16.95
Island reared rump steak served with cherry tomatoes, homemade onion rings, dressed rocket and triple cooked chips

STEAK SAUCES

Peppercorn, Stilton or Creamy Mushroom (each) £2.95
Garlic Butter £1.00

DESSERTS

all £5.95

Homemade Pecan Pie ^V
With coconut ice cream

Crumble of the Day ^V
Served with custard

Homemade Marmalade ^V
Bread & Butter Pudding
Served with custard

Salted Caramel ^{GF}
& Chocolate Pot
With homemade shortbread

Winter Fruits Panna Cotta ^{GF}
With fresh fruits and coulis



**SPECIAL'S
BOARD**

Please see
our boards
for Today's
**Chef's
Specials**

SIDES ^V

• ISLAND CRUSTY BREAD & BUTTER £2.45

• GARLIC CIABATTA £2.95 • CHEESY GARLIC CIABATTA £3.45

• SMALL DRESSED SALAD £2.95 • SEASONAL VEGETABLES £2.95

• HOMEMADE ONION RINGS £2.95

• TRIPLE COOKED CHIPS £2.95 - WITH CHEESE £3.45

LUNCH

SANDWICHES

Add £1.00 for Baguettes

Chicken Mayonnaise £6.45

Tuna Mayonnaise £6.45

Cheddar Cheese & Pickle or Onion  £6.45

Gammon Ham, Dijon Mustard & Rocket £6.45

Bacon, Brie & Cranberry Sauce £6.95

Mottistone Farm Pork & Leek Sausages £7.45

With caramelised onion chutney

Smoked Salmon & Cream Cheese £7.75

JACKET POTATOES

Cheddar Cheese £6.25 

Cheese & Red Onion £6.45 

Cheese & Beans £6.95 

Tuna Mayonnaise £6.95

Cheese & Bacon £6.95

Prawn Marie-Rose £7.95

Add a
**BUCKET
OF CHIPS**
for £1.95