






## STARTERS


- Soup of the Day** £4.95  
Served with Island crusty bread
- Bruschetta**  £5.95  
With ricotta, kale and wild mushroom

- Battered Calamari Rings** £6.95  
Served with garlic and lemon mayonnaise and a wedge of lemon
- Grilled Tofu**   £5.95  
With sundried tomatoes and walnut pesto salad

- Bubble 'n' Squeak** £6.95  
Homemade with crispy bacon, soft poached egg and rocket
- Isle of Wight Game Terrine** £6.95  
Our chef's homemade terrine served with piccalilli and toasted ciabatta

## MAIN COURSES


- Chicken & Chorizo Hot Pot** £12.95  
Homemade and served with sweet red cabbage and Island crusty bread



-  **Isle of Wight Pheasant Breast** £13.95  
With bacon, apple and thyme served on sautéed potatoes and vegetables

- Wild Mushroom Tagliatelle** £11.95  
Creamy wild mushroom and kale sauce with parmesan shavings, crispy rocket and garlic bread

- Moules à la Provençal** £14.95  
Mussels cooked in a rich tomato sauce (black olives, peppers capers, garlic and thyme) served with Island crusty bread

- Isle of Wight Duck Breast** £15.95  
Fondant potato and honey, soy and ginger sauce served with vegetables

- Stuffed Chicken Breast**  £13.95  
Filled with black pudding purée and wrapped in Parma ham served with colcannon mash, red wine gravy and vegetables

-  **Stuffed Aubergine**  £10.95  
With spinach and wild mushroom finished with a cheesy crumb served with buttered new potatoes

- Beer Battered Cod** £11.95  
Freshly battered cod fillet served with triple cooked chips, homemade tartare sauce and petit pois

- Fish Crumble Pie** £13.95  
Served with a soft boiled egg, side salad and Island crusty bread – panko crumb for topping


- Beef Lasagne** £10.95  
Served with house salad and garlic ciabatta


- Trio of Sausages** £10.95  
A trio of locally made pork and leek sausage served with apple mashed potato, gravy and petit pois

- Chef's Pie of the Day** £12.45  
Served with seasonal vegetables and a choice of mash potato or chips

## STEAKS & BURGERS

- Homemade Beef Burger** 6 oz £10.95 12 oz £13.95  
Topped with gherkins and melted Swiss cheese in a toasted poppy seed bun with triple cooked chips and salad *Add Bacon £1.00*

- Minute Steak**  £10.95  
A 6 oz minute steak served with triple cooked chips, rocket and garlic butter

- 10oz Rump**  £16.95  
Isle of Wight reared rump steak served with cherry tomatoes, flat mushroom, dressed rocket and triple cooked chips

- STEAK SAUCES**  
*Peppercorn, Stilton or Creamy Mushroom (each)* £2.95  
*Garlic Butter* £1.00

## DESSERTS

all £4.95

- Homemade Apple Strudel**  
Served with custard or ice cream

- Crumble of the Day**  
Served with custard or ice cream

- Homemade Sticky Toffee Pudding**  
With caramel sauce and vanilla ice cream

- Poached Pear**  
With a spiced sweet red wine sauce, Chantilly cream and Amaretti crumbs



**SPECIAL'S BOARD**

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

## SIDES

- ISLAND CRUSTY BREAD & BUTTER £3.45
- GARLIC BREAD £2.95 • CHEESY GARLIC BREAD £3.45
- SEASONAL VEGETABLES £2.95 • ONION RINGS £2.95
- DRESSED SALAD £2.95 • TRIPLE COOKED CHIPS £2.95
- TRIPLE COOKED CHIPS WITH CHEESE £3.95





! " ,  
# '  
\$ & " ,  
! ! !!& '  
! % ! " ,



! " ,  
" ,  
" " ,  
\$ & " ,  
" ,  
! % ! " ,