



S U P P E R C L U B

2 Course £9.95 3 Course £12.95 per person

Add a selected
**BOTTLE
OF WINE**
£12.50
Please ask

TO START

French Onion Soup **V** **GF**

Served with homemade crostini

Moules Marinière **GF**

Served with crusty Isle of Wight Bread

Tomato & Mozzarella Stack **V**

With pesto and olive oil

MAINS

Isle of Wight Pork Belly

Served with a Bramley apple mash, braised red cabbage and chef's gravy

Herb Crusted Cod Loin

With citrus crushed new potatoes and wilted spinach

Isle of Wight Minute Steak **GF**

Served with triple cooked chips, Island garlic butter and cherry vine tomatoes

Pumpkin & Sage Risotto **V** **GF**

Served with dressed rocket

DESSERTS

Salted Caramel Chocolate Brownie **V**

Served with ice cream

Homemade Bramley Apple Pie **V**

With custard or ice cream

Winter Berry Tart **V**

With whipped Chantilly cream and fresh coulis