

Starters

Seafood Chowder

'Manhattan' style chowder (chunky vegetable). Filled with fresh fish and shellfish, finished with a splash of brandy, served with garlic bread flutes.

£6.50

Citrus Red Mullet with Orange Butter Sauce

Zested and grilled fillet of red mullet, served on a warm salad of mange tout, fresh orange and pea shoots. Finished with orange and pink peppercorn butter sauce.

£6.50

Smoked Mackerel with Tartar Slaw

Fillet of smoked mackerel served with caper and conchicorn coleslaw, finished with a baby leaf garish and a drizzle of lemon infused olive oil.

£5.95

Pulled Pork Caesar

Succulent pork grilled with parmesan, tossed with crunchy croutons through mixed baby leaves and bound with a garlic vinaigrette.

£6.25

Confit of Duck and Cranberry Tart

Butter pastry tartlet filled with cranberry, caramelised red onion and confit of duck topped with grilled goats cheese.

£6.95

Sauté of Liver and Bacon with Sweet Potato and Stilton Mash

Sautéed liver topped with streaky bacon, served with sweet potato and stilton mash. Finished with rich button onion gravy.

£5.95

Carrot and Cucumber Tahini Salad

A light and refreshing salad of cucumber, carrot, feta cheese and rocket leaves tossed with a sesame seed dressing.

£5.95

Avocado Benedictos

A spicy mexican Benedict. Toasted muffin topped with avocado, spicy tomato salsa and poached egg. Finished with Hollandaise sauce.

£6.95

Pear and Pomegranate Salad

Slices of mulled spiced poached pear tossed with pine nuts, pomegranate and mixed leaves, bound with a white balsamic fig dressing.

£6.25

Main Courses

Tamarind Chicken with Banana and Coconut Curry Sauce

Roasted chicken and banana basted with lime and tamarind, served on spinach and chickpea rice, finished with a coconut curry cream sauce.

£14.50

Sweet and Sharp Chocolate Roasted Breast of Duck

Roasted chocolate brushed breast of duck served on honey and thyme roasted Parmentier vegetables, finished with a sharpened peppercorn gravy.

£17.25

Rose Salt Crusted Belly Pork with Braised Sauerkraut and Southern Comfort Jus

Roasted belly pork topped with a Himalayan rose salt to give a crisp crackling, finished with a honey and mustard glaze. Served on cider vinegar braised cabbage with sweet Southern Comfort flavoured gravy to finish.

£15.25

Char Grilled Garlic Rib Eye Steak

Isle of Wight 8oz Rib Eye, with garlic butter, finished with a tossed baby leaf salad.

£21.50

Peppered Fillet Steak with Chorizo Potatoes Asparagus Tips and Béarnaise Sauce

Peppered I.O.W fillet steak served with chorizo oil infused crushed new potatoes, griddled asparagus tips and crisp slices of chorizo sausage. Topped with béarnaise sauce to finish.

£26.95

Salmon and Smoked Haddock with Brie and Prosciutto

Salmon And smoked haddock layered with brie and wrapped in prosciutto, served from the oven on garlic and lemon roasted broccoli. Finished with a splash of white wine, spring onion and cream sauce.

£14.75

Sea Bass with Pea Croquette and Salsa Verde Sauce

Pan fried fillets of sea bass served on potato and pea croquette, finished with crisp pea shoots and warm virgin oil Salsa Verde sauce.

£16.95

Balsamic and Rosemary Seafood Skewers

Red Snapper, Mahi Mahi, and Tiger Prawns brushed with a light balsamic and rosemary marinade, served with roasted cherry vine tomatoes and sweet pepper and red onion confit.

£17.50

Crab Crusted Cod on Cheesy Bacon Macaroni

Fillet of cod baked with a crab and mustard crust, served on baked crunchy bacon & macaroni cheese finished with a splash of mustard cream.

£22.00

Vermouth Roasted Fennel with Sweet Potato and Juniper

Vermouth braised fennel roasted to finish with a pecan nut top served on caraway sautéed sweet potato finished with a juniper berry jus.

£13.95

Parsnip and Blue Cheese Risotto

A white wine, Stilton and cream risotto full of honey roasted parsnip pieces, baby spinach leaves and pickled walnuts.

£13.95

Thyme and Honey Glazed Aubergine with Grilled Halloumi

Strips of pan fried aubergine crisped with honey and thyme, topped with halloumi cheese and served on a bed of sun dried tomato ratatouille.

£13.50

Sticky 'Shanghi' Portabello on Cauliflower Fried Rice

Soy, honey and red wine braised mushrooms and sweet peppers served on cauliflower and spring onion fried rice.

£13.50

Desserts

Vanilla Brûlée with Mixed Berry and Kirsch Compote

Creamy vanilla baked custard Brûlée topped with caramelised sugar, served with a little pot of Kirsch flavoured summer berries.

£5.95

Neapolitan Torte

Strawberry, vanilla and chocolate layered truffled torte, served with almond wafers and sharp fig and pear sauce.

£6.75

Hot Gin and Grapefruit with Lemon Sorbet

Fresh grapefruit soaked in a gin and mint infused syrup caramelized to finish. Served topped with lemon sorbet.

£5.50

Baked Apple with Maple and Walnut Nut Ice Cream

Honey roasted apple stuffed with rum soaked golden raisin and goji berries topped with maple and walnut ice cream.

£6.25

Jelly and Ice Cream Sundae

Blueberry Ice cream and Cranberry Jelly splashed with ginger and redcurrant coulis and topped with toasted almonds and banana chips.

£5.25