



EVENING MENU



- Roast butternut squash and beetroot soup with a goats cheese crouton** £5.25
- Isle of Wight ham hock and sweetcorn chowder** £5.50
- Sauteed button mushrooms in a white wine and cream herb sauce served on a croûte** £5.50
- Pan-fried crevettes with lemon, ginger, Isle of Wight chilli and garlic in white wine butter with warm bread.** £6.75

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- Pan-fried salmon fillet with curried mussels and prawns** £12.75
- Briddlesford Lodge Farm 10oz peppered sirloin steak with rocket, parmesan shavings, balsamic reduction and olive oil.** £16.50
- Mottistone Manor Farm free-range griddled pork loin with an apricot and sage compôte and honey and mustard sauce** £12.75
- Freshly made pasta carbonara with mushrooms, bacon, Briddlesford cream and parmesan served with salad or warm bread** £9.50
- Griddled aubergine, tomato and mozzarella stack with basil pesto** £10.50
- Our own Briddlesford veal rump on creamy truffle infused potato, with wild mushroom and Madeira sauce** £11.95
- Butterfly British chicken breast topped with asparagus, sunblush tomatoes and melted goats cheese, finished with a lemon and basil dressing** £11.95
- Unless stated our main courses are served with a choice of chunky chips or new potatoes and seasonal vegetables or salad

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- Strawberry and marshmallow skewers with chocolate fondue** £5.75
- Heart shaped meringue with whipped Briddlesford cream, crushed pecan nuts and a homemade butterscotch sauce** £5.75
- Rich chocolate torte with raspberry coulis** £5.75
- Homemade macaroons with butter cream, coffee anglaise and chocolate sauce** £5.75
- A selection of Isle of Wight cheese with water biscuits, fruit and homemade chutney** £6.50

To reserve a table telephone 882885 or ask at the counter

