

6oz Isle of Wight reared rump steak, grilled tomatoes and mushrooms, watercress and triple cooked chips £15

8oz ribeye steak, grilled tomatoes and mushrooms, watercress and triple cooked chips £22

Add peppercorn sauce £3
Add melting IOW blue cheese £3.5
Garlic butter £2.5

Seasonal Mains

Confit duck leg, sauté potatoes, spinach, smoked pancetta fricassee, tarragon red wine sauce £16.5

Garlic tiger prawns, chorizo, confit bell peppers, tomato and butter bean ragu topped with watercress £16

Broccoli and cauliflower risotto with gratin
toasted almonds £14 (veg)

Moules/frites - Thai green curry, moules mariniere or moules a la crème,
both served with fries and locally baked bread £15
smaller appetite £8

Pan fried salmon with a Mediterranean vegetable ratatouille, charred asparagus & crispy kale £16

Pan fried Cajun chicken with a warm salad of gnocchi sundried tomatoes, shallots spinach & lime creme fraiche £16

Side Dishes

Triple cooked chips £3.5 with cheese £4.5

Fries £3.5 with cheese £4.5

Seasonal vegetables £3.5

Side salad £3.5

Garlic bread £4.5 with cheese £5.5

To Finish

Biscoff and white chocolate cheesecake vanilla chantilly £7

Classic sticky toffee pudding, butterscotch sauce,
vanilla ice cream £7.5

Vanilla panna cotta summer berry compote £6.5

Lemon drizzle cake, raspberry coulis and raspberry sorbet £6.5

The Fishbourne cheese board - Isle of Wight Blue, Isle of Wight Soft and Gallybagger with crackers, our own apple and Isle of Wight ale chutney £9 for two £15

Isle of Wight Ice Cream Company Ice creams and sorbets –
vanilla, strawberry, chocolate, coconut, coffee, mint choc,
mango sorbet, lemon sorbet

£2.25 per scoop

Lunchtime Sandwiches & Baguettes

(Available everyday between 12pm & 6.00pm)

Prawn with Marie rose sauce and rocket £8

Crab dressed lightly in lime mayonnaise, sliced avocado,
seasonal leaves £9

Roast beef, horseradish cream, dressed watercress £8

Honey roast ham, whole grain mustard mayonnaise, seasonal
leaves £8

Isle of Wight sausage, caramelised red onion
marmalade, rocket £8

Tuna mayonnaise and rocket £7.5

All our sandwiches are served with salad and coleslaw with a choice of white or wholemeal locally baked bread or white baguette (*gluten free bread available on request*)

Sunday Lunch

Available 12.00 - 17.00hrs

Every Sunday enjoy a roast with a selection of seasonal vegetables and accompaniments.

Small Appetite £9
Standard £13
Large £16

Allergy information

Please make a member of staff aware of any allergens that you may suffer from prior to ordering. If you require specific dish information please feel free to ask. Some dishes can be changed subject to ingredients and timescale



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Appetisers & Light Bites

Crab dumplings, Isle of Wight heritage tomato, avocado & black olive salad £8

Ham and gallybagger cheese croquettes, spicy tomato fondue £8.5

Mackerel carpaccio, heritage beetroots, horseradish cream, candied lemon peel & watercress. £8 (gluten free)

Seared scallops, melon gazpacho, mango chilli lime salsa £9 (gluten free)

Tempura of halloumi, harissa mayonnaise, fresh coriander, spring onion and chilli salsa £7 (vegetarian)

Today's seasonal soup with locally baked bread and butter £6.5 (vegetarian)

Pub Classics

Isle of Wight butcher's sausages, whole grain mustard pomme purée, caramelised red onion jus £14 smaller appetite £8

Catch of the day in our local Goddard's ale batter, triple cooked chips, crushed peas, our own tartare sauce £14 smaller appetite £8 (gluten free batter available on request)

Whole-tail scampi, triple cooked chips, peas, our own tartare sauce £14 smaller appetite £8

Hand carved, honey roast ham, triple cooked chips, two Brownrigg Farm fried eggs £14 smaller appetite hand carved ham, fries and one egg £8 (Gluten free)

6oz Isle of Wight beef burger, melting Isle of Wight Blue cheese, crispy bacon, toasted brioche bun and fries £14.5