

6oz Isle of Wight reared rump steak, grilled tomato, mushrooms, triple cooked chips and watercress £15
(gluten free)

10oz Isle of Wight reared ribeye steak, triple cooked chips, grilled tomato, mushrooms and watercress £23 *(gluten free)*

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

Seasonal Mains

Pan fried chicken breast, pancetta, pumpkin braised lentils and Isle of Wight Blue cheese sauce £15 *(gluten free)*

Ras el hanout marinated lamb shank, potato puree, seasonal greens and mint and rosemary jus £17 *(gluten free)*

Belly of pork cooked in cider, mashed potatoes, black pudding and apple bonbon, caramelized apple, kale and cider jus £16

Moules steamed in a white wine and cream sauce with locally baked bread and frites £14
Smaller Appetite £8 *(gluten free bread available on request)*

Pan fried seabass fillet, confit potato, fennel, crispy chicken skin and red chermoula sauce £16 *(gluten free)*

Wild mushroom risotto, pine nuts, crispy kale, garlic sourdough and truffle oil £14 smaller appetite £8
(vegan, gluten free bread available on request)

Roasted butternut squash, spinach, grilled halloumi and tabbouleh £13 *(vegetarian)*

Side Dishes

Seasoned chunky chips £3.5 add cheese £4

Seasoned frites £3.5

Garlic Sourdough £3.5 add cheese £4

Locally baked bread and butter £4

Seasonal vegetables £3.5

House salad bowl with our basil oil dressing £3.5

All side dishes are gluten free

To Finish

Chef's crumble tart with crème fraiche.
Please ask for today's filling £7

Suet pastry, apple and pecan strudel with custard £7

Plum fool with spiced pink peppercorn shortbread £6.5
(gluten free)

Chocolate and beetroot cake, chocolate soil, beetroot tuile, vanilla ice cream £7.5

Isle of Wight Cheese Company cheeses, red onion jam, grapes, celery and biscuits £9 for 2 people £15
(gluten free biscuits available on request)

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

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

Lunchtime Sandwiches & Baguettes

(Available everyday between 12pm & 6.00pm)

Maple roasted ham, whole grain mustard mayonnaise and chicory £8

Chick pea hummus, roasted peppers, grilled halloumi and avocado £7.5 (vegan)

Smoked bacon, brie and spiced tomato chutney £8.5

Mature cheddar, red onion jam and rocket £7.5

Smoked salmon, horseradish crème fraiche and watercress £8.5

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)

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

Seasonal soup of the day with our own rosemary and olive oil focaccia £6.5 (vegan, gluten free bread available on request)

Smoked duck breast, chicory, pomegranate and fennel salad £8.5 (gluten free)

Pork and mustard rilette, pickled vegetables and our own toasted fennel bread £8 (gluten free bread available on request)

Wild mushroom tart, candied nuts, truffle oil and Isle of Wight Blue dressing and rocket £8.5 (vegetarian)

Smoked haddock and clam chowder, smoked paprika and rosemary infused parmentier potatoes £9 (gluten free)

Peppered calamari, lime and coriander mayonnaise and fresh coriander £7.5 (gluten free)

Pub Classics

Catch of the day in our homemade gluten free beer batter, triple cooked chips, proper mushy peas and our own tartar sauce £14 smaller appetite £8.5 (gluten free)

The Fishbourne fish pie- chunks of fresh fish in a smoked cheese and chive sauce topped with creamy mashed potato and mature cheddar with locally made crusty bread £13 Smaller Appetite £9 (gluten free bread available on request)

6oz burger, crisp bacon, gherkin, gem leaf, tomato, Emmenthal cheese, triple cooked chips and roasted beetroot relish £14 (gluten free bun available on request)

Hand carved, maple glazed, ham with two free range fried eggs, triple cooked chips and piccalilli £12.5 Smaller Appetite £7.5 (gluten free)

Slow cooked beef and root vegetable stew with steamed rosemary suet dumplings £14 Smaller Appetite £8