

Pub Classics

Catch of the day in our homemade gluten free batter, triple cooked chips, mushy peas and our own chunky tartare sauce £15 *(Gluten free)*

Chef's pie of the day in a suet pastry served with creamed potatoes and seasonal vegetable with a rich gravy £15

Pan fried seabass fillet, confit potato, braised fennel, chermoula sauce and crispy rocket £16 *(Gluten free)*

IOW 6oz burger served in a toasted brioche bun with crispy bacon, gherkin, baby gem leaf, tomato, melted cheese, triple cooked chips and burger relish £15
(Gluten free option available on request)

Honey roasted ham, IOW fried eggs, triple cooked chips and piccalilli £14 *(Gluten free)*

Pan fried chicken breast, smoked bacon, roasted butternut squash, braised lentils and blue cheese sauce £15
(Gluten free)

Moroccan marinated lamb shank, pomme puree with local seasonal greens and a mint and rosemary jus £20
(Gluten free)

8oz isle of Wight reared rump steak, grilled cherry vine tomatoes, sauteed mushrooms and triple cooked £20
(Gluten free)

Peppercorn sauce £3 or Blue cheese sauce £3

Creamy wild mushroom risotto, crispy kale and truffle oil £14 *(Gluten free)*

Roasted butternut Squash, spinach, grilled halloumi and tabbouleh £14 *(Vegan and gluten free on request)*

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

Side Dishes

Seasoned chunky chips £3.5 add cheese £4

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 crème brulee, spiced biscotti £7 *(Gluten free)*

Suet pastry, apple and nut strudel with custard £7

Chocolate and rum tart, chocolate soil, tuille and vanilla ice cream £8

Selection of British cheeses, house chutney, celery, grapes and crackers £10 for 2 people £16
(gluten free biscuits available on request)

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

£2.25 per scoop

Lunchtime Sandwiches & Baguettes

(Available everyday between 12pm & 6.00pm)

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

Smoked salmon, avocado and horseradish sauce £9

Mature cheddar, red onion and rocket £7.5

Hot smoked bacon, brie and cranberry sauce £8

All sandwiches are served with salad and salted crisps with a choice of white, brown or sourdough 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



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Appetisers & Light Bites

Seasonal soup of the day with our focaccia bread £7
(Vegan, and gluten free option available on request)

Beetroot carpaccio, goats cheese mouse, balsamic jelly, black pepper tuille £8 (Vegetarian, gluten free)

Game terrine, chef pickled vegetables and our own toasted fennel bread £8 (Gluten free option available on request)

Peppered calamari, lime mayonnaise and fresh coriander £8

Sharing Platters

Selection of cured meats, homemade pate and terrine with chutney, pickles and a selection of breads £17
(Gluten free option available on request)

Smoked salmon, seabass ceviche, peppered calamari, green shell mussels, tartare and Marie rose sauce with a selection of fresh breads £19
(Gluten free option 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