

Pub Classics

Battered fish of the day, buttered peas, house tartare sauce, triple cooked chips £16 smaller appetite £9 *(gluten free)*

6oz Isle of Wight beef burger, floured bun, little gem lettuce, tomato, gherkin, melted cheese, house chutney and triple cooked chips £16 *(gluten free bun available on request)*

Honey roasted ham, eggs, Spring vegetable 'slaw and triple cooked chips £15 smaller appetite £8 *(gluten free)*

Pan roasted fillet of pork, chard, spring onions, pea puree, champ and cider jus £17 *(gluten free)*

Braised lamb breast, spring vegetables, rosemary Hasselback potato, pomegranate and mint jus £19 *(gluten free)*

10oz Isle of Wight rump steak, vine tomatoes, mushroom, dressed rocket, triple cooked chips £22
Smaller appetite 5oz steak, chips and peas £12 *(gluten free)*
Sauces for your steak
Peppercorn £3.5, Blue cheese £3.5, Garlic butter £2.5

Teriyaki salmon, roasted asparagus, peas, broad beans £19

Gnocchi, courgette, mascarpone, charred spring onion and garlic £15 smaller appetite £9 *(gluten free, vegetarian, vegan option available on request)*

Side Dishes

Seasoned triple cooked 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

All side dishes are gluten free

To Finish

Raspberry cheesecake brownie, raspberry tuille, raspberry puree, fresh raspberry £8 *(gluten free)*

Vanilla panna-cotta, poached rhubarb, shortbread £8 *(gluten free)*

Cherry frangipane tart, macerated cherries, cherry Bakewell ice cream £8

Selection of British cheeses, house chutney, celery, grapes and biscuits £11 for 2 people £17 *(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

£2.50 per scoop

Lunchtime Sandwiches & Baguettes

(Available everyday between 12pm & 6.00pm)

Honey roasted ham, aioli and rocket £8

Smoked salmon, dill cream cheese and radish £9

Mature cheddar, apple and spring onion £8

Hot peppered steak, baby spinach and parmesan £10

All sandwiches are served with salad and Spring vegetable 'slaw with a choice of white, brown or sourdough baguette. Gluten free bread is 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 £10 Standard £14
Large £17

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



Instagram

**Appetisers & Light Bites**

Freshly made soup of the day, Isle of Wight rapeseed oil focaccia £7 *(vegetarian, gluten free bread available on request)*

Grilled asparagus, crispy duck egg, asparagus mayonnaise £9 *(vegetarian)*

Homemade falafel, tahini and parsley sauce £8 *(vegan, gluten free)*

Steamed clams and olives, rich tomato and sherry sauce, locally baked bread £8 *(gluten free bread available on request)*

King prawns, garlic butter, chilli and lemon, crusty bread £9.5 *(gluten free bread available on request)*

Chicken kofta, pomegranate, rocket, harissa yoghurt dipping sauce £8 *(gluten free)*

Seafood Platter

Green-shell mussels, king prawns, clams, smoked salmon, hand cut tartare sauce, marie-rose sauce, crusty bread £22 *(gluten free bread available on request)*

The Fishbourne superfood salad

Mixed leaves, quinoa, radish, grapes, and strawberries with house dressing £12 *(gluten free, vegan)*

Choose your topping to our salad:

Grilled chicken and harissa yoghurt £5

Garlic and chilli king prawns, Marie-rose sauce £8

Grilled haloumi or vegan cheese, house chutney £5