

Fishbourne Caesar salad, smoked chicken breast, soft boiled egg, croutons, anchovies and parmesan shavings £15
(gluten free croutons available on request)

Panzanella salad with Isle of Wight heritage tomatoes, basil oil and ciabatta £14 *(vegan)*

Teriyaki tofu salad with pickled cucumber and sesame seeds with orzo pasta £15 *(vegan)*

Burgers

Korean chicken burger with Asian slaw and gochujang mayonnaise served with fries in a brioche bun £15

Spicy butternut, beetroot and goats cheeseburger with lambs lettuce and a mint yoghurt served with fries in a brioche bun £15 *(vegetarian)*

Gourmet beef burger with stilton rarebit, burger sauce and fries served with baby gem lettuce in a brioche bun £16

Side Dishes

All gluten free on request

Beer battered onion rings £3.5

Triple cooked chips £3.5 add cheese £4

Garlic Baguette £3.5 add cheese £4

House salad with homemade vinaigrette £3

Buttered summer greens £4

To Finish

Homemade churros with white chocolate sauce and vanilla ice cream £7

Triple chocolate brownie with salted caramel ice cream and chocolate ganache £7 *(gluten free)*

The Fishbourne cheeseboard, a selection of IOW cheeses, grape chutney, crackers and celery £10

Poached strawberries with a prosecco sabayon and shortbread £7

Summer berry Eton mess cheesecake with chantily cream £7

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

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

Lunchtime Sandwiches & Baguettes

(Available everyday between 12pm & 6.00pm)

Isle of Wight freshly made white or wholemeal bread or white baguette all served with salted crisps.
(Gluten free bread is available on request)

Crab and prawn in a tarragon mayonnaise (market price)

Bavette steak, sticky harissa onions and rocket £10

Spicy jerk chicken and avocado, with baby gem lettuce and BBQ sauce £9

Pulled jackfruit, rocket and BBQ sauce £9 (vegan)

Fish goujons with minted mayonnaise and baby gem lettuce £10

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

Salt and pepper squid with a citrus aioli and charred lime £9.5 (gluten free)

Chilli king prawns and a tropical slaw £9 (gluten free)

Jackfruit tacos, Korean BBQ sauce and iceberg lettuce £7 (vegan)

Gazpacho of IOW tomatoes, cucumber and ciabatta £8 (vegan)

Market fish tacos with salsa verde, mango salsa and red onion £9

Halloumi fries, gochujang mayonnaise and pomegranate £7 (vegetarian and gluten free)

Main Courses

Ale battered fish and chips, triple cooked chips, garden peas and tartare sauce £15 (gluten free)

Rolled IOW fillet steak, confit mushroom, vine on tomatoes, café du Paris butter and triple cooked chips (market price, please see our specials board) (gluten free)

Grilled whole mackerel, clam Provençale with samphire grass and orzo pasta £19

Hake supreme with smoked garlic pomme puree, chive beurre blanc and asparagus £17 (gluten free)

Moules mariniere, served with fries and locally baked crusty bread £16 (gluten free bread available on request)