

THE FISHBOURNE

To Start

Local seafood chowder with warmed bread 11
(gluten free bread available on request)

Goat's cheese mousse with pickled walnuts and
blackberry compote 11 *(gluten free)*

Curried scallops with shaved coconut and coriander 13 *(gluten free)*

Caramelised red onion, goat's cheese and
macerated fig tartlet 10 *(vegetarian)*

Smoked duck breast and wild mushroom salad 12 *(gluten free)*

Pumpkin hummus with warmed flatbread 10 *(vegan)*

Main Courses

Hand pressed 8oz beef burger, Mexicana cheese, grilled chorizo
and chipotle mayonnaise served in a grill house bun 17
(gluten free bun available on request)

The Fishbourne fish and chips, tartare sauce, buttered peas,
triple cooked chips 16.5 *(gluten free)*

Breast of duck, potato dauphinoise, squash puree and
a blackberry jus 20 *(gluten free)*

Chestnut gnocchi with mushroom velouté and pickled girolle mushrooms 16
(vegetarian)

12-hour slow cooked beef shank, kidney, and local ale shortcrust pastry pie
with creamed potatoes, buttered peas and proper gravy 17

Tomato and sweet potato gratin with traditional ratatouille 16 *(vegan)*

LOW steak of the day served with sauteéd wild mushrooms, vine tomatoes
and triple cooked chips *(Please see the blackboard for today's cut and price)*

Add a blue cheese or pepper sauce for 3.5

THE FISHBOURNE

Artisan Pizzas

Chose from 12" or 8" options and these fabulous topping options

RUSTIC CLASSIC (v) Rustic combination of oregano infused Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella - 12 " £13 8" £8.5

SIMPLY SALAMI Delicious cured Napoli salami with oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella - 12 " £14.5 8" £9.5

THE GARDEN CLUB (v) A vegetarian celebration with oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, sweet and sour red onions, soft char-grilled courgettes, Peppadew peppers, a sprinkling of olives and pumpkin seeds then finished with peppery rocket - 12 " £15.5 8" £10

GONE TRUFFLIN' Decadent mushroom and black truffle paste, mushrooms, smoky speck ham and Fior di Latte mozzarella - 12 " £15.5 8" £10

ROCK THE PARMA Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with peppery rocket and a dash of balsamic glaze - 12 " £15.00 8" £9.75

THE BARBACOA Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, crumbled stilton, seasoned pulled beef brisket dotted with sweet chilli jam - 12 " £16.5 8" £11

BBQ CHICKEN A smoky, sweet barbecue sauce base, Fior di Latte mozzarella, pulled seared chicken breast, sweet and sour red onions and smoked speck ham - 12" £15.50 8" £10.00

8" GARLIC BREAD (v) Baked artisan bread spread with garlic infused butter - £5.5

8" GARLIC & MOZZARELLA (v) Artisan bread baked with Fior di Latte mozzarella and spread with garlic butter - £6.5

AUTUMN MENU

THE FISHBOURNE

GLUTEN FREE BASES AVAILABLE FOR ALL PIZZAS
Vegan options available on request

Build your own - Barrel & Stone Pizza

Use our Rustic Classic pizza as a base and add any ingredient for £1 per topping

Goat's cheese · Napoli salami · sweet & sour red onions · soft char-grilled courgettes · Peppadew peppers · olives · pumpkin seeds · peppery rocket · mushrooms · smoky speck ham · 18 month dry cured Parma ham · pulled beef brisket · pulled seared chicken breast · sweet chilli jam · crumbled stilton · Parmigiano Reggiano

Side Dishes

Triple cooked chips 5	Triple cooked chips with cheese 5.5
Dressed house salad 4	Charred corn ribs 5
Autumn vegetables 4	Onion Rings 5

Children's Menu (under 12's)

4oz cheeseburger served with fries 10

Chicken Caesar salad served with croutons and Parmesan. 10

Crispy chicken strips served with fries and mayonnaise 10

Battered fish and chips served with peas and tartare. 10 (*gluten free available*)

Two IOW butcher sausages served with chips and peas. 10

AUTUMN MENU

THE FISHBOURNE

Lunchtime Sandwiches

(Available everyday between 12pm & 5.00pm)

Available on locally baked white or brown bloomer bread
(Gluten free bread is available on request) all served with fries and salad garnish

Matured Wookey hole cheddar and red onion rarebit 11

Toasted Parma ham, mozzarella and pear 11

Traditional club sandwich baby gem, tomato, mayonnaise 11

Pulled beef, stilton and Dijon mustard aioli 12

Crispy pumpkin, rocket, caramelised red onion chutney 11 (vegan)

To Finish

Traditional sticky toffee pudding with butterscotch sauce and
vanilla ice cream 10 (gluten free)

Autumnal fruit crème brulee with shortbread 10 (gluten free)

Poached pear with sweetened crème fraiche 10 (gluten free)

Pumpkin and maple syrup cheesecake 10

Avocado and dark chocolate mousse 10 (vegan)

Isle of Wight Ice Cream Company Ice creams and sorbets –
vanilla, strawberry, chocolate, coconut, coffee, mint choc,
salted caramel, wild berry (vegan) mango,
raspberry or lemon sorbet £2.5 per scoop

AUTUMN MENU