

The Fishbourne Autumn Sunday Menu

Starters

- 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*)

Sunday Roasts

- Beef rump cooked medium rare from West Ashey farm 18
- Stuffed belly of Isle of Wight pork with crackling 16
- Rosemary brined lamb shoulder 19

All served with duck fat roasted Koffman potatoes, a selection of seasonal vegetables, Yorkshire pudding and a rich gravy

Why not add?

- Caramelised shallot, roasted cauliflower in a Gruyère bechamel 5 Maple glazed pigs in blankets 4
- Confit garlic, thyme, red onion stuffing 4 Extra fluffed duck fat potatoes with proper gravy 4
- Or have all four sides for 15?

Sunday Puddings

- Autumnal fruit crème brulee with shortbread 10 (*gluten free*)
- Traditional sticky toffee pudding with butterscotch sauce and vanilla ice cream 10 (*gluten free*)
- Salted caramel profiteroles with vanilla ice cream and chocolate ganache 8

Order a main course pork and a Spring Sunday pudding for 22?

or if you are a loyalty card holder it's only 20

Add a bottle of Chilean Sauvignon Blanc or Merlot for 18 normal price 23

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*)

IOW steak of the day served with sautéed 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

Children's Menu (under 12's)

Smaller Sunday roasts- Beef 11, Pork 10 and Lamb 12

4oz cheeseburger served with fries 10

Chicken Caesar salad served with croutons and Parmesan. 10

Crispy chicken strips served with fries and mayonnaise 10

Two IOW butcher sausages with chips & peas. 10

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

Rustic classic 8" pizza (v) rustic combination of oregano infused Barrel & Stone tomato sauce and creamy Fior di Latte 8.5

Simply salami 8" Pizza delicious cured Napoli salami with oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella 9.5

Additional Puddings

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

Sandwiches & Baguettes (Available 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