

# THE FISHBOURNE

## Side Dishes

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

## 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

Bacon, Cheddar, Chipotle toasted sandwich £10

Confit duck, hoisin and spring onion £11

Traditional Croque Monsieur £10

Mediterranean open sandwich with burrata cheese £10

Smoked salmon, peppered cream cheese and pickled cucumber £11

## To Finish

Honey and vanilla panna cotta with raspberry compote 9

Apricot and almond tart, Chantilly cream 8

Traditional sticky toffee pudding, butterscotch sauce and vanilla ice cream 8

Oreo cheesecake with triple chocolate ice cream 8

Classic French toast with coffee liqueur 9

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

# WINTER MENU

# THE FISHBOURNE

## Bar Bites

Branston three cheese croquettes 5

Crab and cheddar straws, brown crab mayonnaise 5

Tempura sardines, seaweed mayonnaise 6

Charred flatbread with beef dripping butter 5

## To Start

Scallops, white onion puree and pancetta 11 *(gluten free)*

Paneer and pea fritters with mango chutney 9 *(vegetarian)*

Burrata with roasted pepper piperade 10 *(gluten free)*

Curried cauliflower soup with almond croutons 9 *(vegan & gluten free available)*

Confit duck terrine with toasted hazelnuts and winter berry compote 12  
*(gluten free)*

## Main Courses

Traditional beer battered fish and chips, triple cooked chips with minted  
mushy peas, tartare sauce 16 *(gluten free available)*

Fillet of beef with a green peppercorn sauce, portobello mushroom, roasted  
vine on tomatoes, triple cooked chips 29 *(gluten free)*

The Fishbourne beefburger – Marrow burger, watercress, bacon, stout onions,  
fries, and American burger sauce 18

Cajun spiced chicken breast, blue cheese sauce, tomato, little gem,  
in a Tennessee bun with fries 17 *(gluten free bun available)*

Aubergine parmigiana with creamed sweet potatoes 16 *(gluten free)*

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Chicken and mushroom pot pie with salt baked potatoes and winter vegetables 16

Guinness braised beef blade pie with salt baked potatoes and winter vegetables 17

## 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

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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

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 pound 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

## Children's Menu (under 12's)

4oz cheeseburger served with fries 10

Parmigiana and aubergine bake with creamed sweet potatoes 10 *(gluten free)*

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

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