

# THE FISHBOURNE

## **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**

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

***Order a main course pork and a Winter 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***

# SUNDAY MENU

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## 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

## Starters

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 )*

## Main courses

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

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)*

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

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

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

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

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**

Honey and vanilla panna cotta with raspberry compote 9

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

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## **Sandwiches & Baguettes**

(Available between 12pm & 5.00pm)

Available on locally baked white or brown bloomer bread  
*(Gluten free bread is available on request)*

Bacon, Cheddar, Chipotle toasted sandwich £10

Confit duck, hoisin and spring onion £11

Traditional Croque Monsier £10

Mediterranean open sandwich with burrata cheese £10

Smoked salmon, peppered cream cheese and pickled cucumber £11

*all served with fries and salad garnish*

## **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

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