

To Start

Seared Scallops, Homemade Black Pudding, Chorizo Jam, Granny Smith Salad, Pea Shoots £10.00

IOW Beef fillet Carpaccio, Diced Blue Cheese, Pickled Shallot Rings, Truffle Mayonnaise, Micro Rocket Leaves £11.00

Gallybagger Beignets, Textures of Beetroot, Toasted Hazelnuts, Watercress £9.00

To Follow

Pan fried Bream, Shellfish, Saffron Potato, Edamame Beans, Bouillabaisse Sauce £20.00

The Seaview Surf and Turf, 6oz Isle of Wight Beef Striploin, 3 Battered Tiger Prawns, Confit Tomato, Garlic Field Mushroom, Triple Cooked Chips, Peppercorn Sauce £22.00

Sautéed Herb Gnocchi, Crispy Kale, Butternut Squash, Confit Cherry Tomato £17.00

To Finish

Limoncello Panna Cotta, Citrus Biscotti, Poached Peach, Almond Praline £7.00

Warm Dark Chocolate Fondant, White Chocolate Cremeaux, Salted Caramel Sauce, Dark Chocolate Ice Cream £8.00

Isle of Wight Cheese, Cherry Tomato Chutney, Oat Cakes £9.00

3 course £35.00

