

AQUITANIA MENU

To Start

Mushroom & IOW Soft Quiche with a Rocket Salad £7.00

Mussel Tortellini, Lobster Bisque, Tarragon Cream £9.50

Pigeon Tart, Cranberry & Pork Compote, Sprout & Pancetta £9.50

For Mains

Sage Crusted Monkfish with a Clam, Mussel and Chestnut Chowder
£19.00

Confit Duck Leg with Celeriac-Infused Mashed Potatoes, Roasted Root
Vegetables, and a Redcurrant Jus £19.00

Beetroot and Carrot Pomme Anna with Hazelnuts & Spiced Fig £12.50

To Finish

Chocolate, Orange, and Baileys Mousse £8.00

Christmas Pudding Souffle, Ginger Crème Anglaise and Brandy
Ice-Cream £8.00

Candy Cane Battenburg, Peppermint, Cranberry, Almond £8.00

Selection of British and Isle of Wight Cheeses served with Oatcakes,
Grapes, Celery and Tomato Chutney £10.50

Cheese Sharing Boards:

For 2 people £18.50

For 4 People £34.50

Food allergies and intolerances:

Please speak to our staff about the ingredients in your meal when making your order. Please allow time for preparation as all our meals are cooked to order. Dishes may take 30 minutes to prepare