

AQUITANIA RESTAURANT

To Start

Tart of Mushroom Onion and Isle of Wight Soft served with a Sesame Dressing
£7.00

Mussel Tortellini with Saffron Potato Cream and Parsley Emulsion £8.50

Whipped Duck Liver Parfait with an Orange Gel, Black Pudding, Hazelnut
Crumb, Oat Cakes and Onion Jam £8.50

For Mains

Sage Crusted Monkfish, Clam and Mussel Chowder, Saffron Potatoes £21.50

Island Reared Venison Loin, Beetroot, Butternut Squash, Winter Greens and
Veal Jus £24.00

Beetroot and Carrot Pomme Anna, Spiced Fig, Parsnip and Tarragon Sauce
£12.50

To Finish

Chocolate Sphere, Vanilla, Caramel, and Banana Ice Cream £8.00

Sambuca Panna Cotta, Spiced Apple, Gingerbread £8.00

Lemon Meringue Pie with Raspberry Sorbet £8.00

Bridlesford Farm Gouda, Isle of Wight Blue, Oatcakes, Grapes, Celery and
Tomato Chutney £10.50

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