

Monday - Thursday lunchtimes

(Pre reserved tables only)

Starters

Freshly made roasted vine tomato and basil soup with locally baked bread (*Vegetarian and Gluten Free bread available*)

Salad of smoked, peppered mackerel, beetroot and orange (*Gluten Free*)

Twice baked IOW crab soufflé (£2.00 supplement)

Chicken, ginger and Chinese 5 spice noodles (*Gluten Free*)

Mains

Slow cooked and pulled minted lamb shoulder, rosti potato and spring greens (£2.00 supplement)

Pan fried lambs liver and bacon with a coarse grain mustard potato cake and onion gravy (*Gluten Free*)

Pearl barley, courgette, butternut squash and brie risotto (*Vegetarian and Gluten Free*)

Grilled plaice fillet dressed with capers and IOW rapeseed oil with warm potato and green bean salad (*Gluten Free*)

Desserts

Raspberry and honeycomb cheesecake

Hot chocolate fondant pudding with clotted cream (£1.50 supplement)

Cherry brandy fruit panna cotta and shortbread

Caramel, banana and chocolate sundae

**2 courses - £14.95 per person,
buy one get one FREE**

**3 courses - £19.95 per person,
buy one get one FREE**

**Why not enjoy your meal with our special
offer "Two for One" wine - Blanco or Rosso,
normal price £19.99, 'Two for One'
customer special £9.95**

TWO FOR ONE

