

THE FISHBOURNE

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

Lunchtime Sandwiches

(Available everyday between 12pm & 5.00pm)

Available on locally baked white or brown bloomer bread
(Gluten free bread is available on request) all served with fries and salad garnish

Bacon, Cheddar, Chipotle toasted sandwich £10

Confit duck, hoisin and spring onion £11

Traditional Croque Monsieur £10

Mediterranean open sandwich with burrata cheese £10

Smoked salmon, peppered cream cheese and pickled cucumber £11

To Finish

Honey and vanilla panna cotta with raspberry compote 9

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

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

WINTER MENU

THE FISHBOURNE

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

To Start

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)

Confit duck terrine with toasted hazelnuts and winter berry compote 12
(gluten free)

Main Courses

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

Fillet of beef with a green peppercorn sauce, portobello mushroom, roasted
vine on tomatoes, triple cooked chips 29 (gluten free)

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)

WINTER MENU

THE FISHBOURNE

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

Guinness braised beef blade pie with salt baked potatoes and winter vegetables 17

Artisan Pizzas

Chose from 12" or 8" options and these fabulous topping options

RUSTIC CLASSIC (v) Rustic combination of oregano infused Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella - 12 " 13 8" 8.5

SIMPLY SALAMI Delicious cured Napoli salami with oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella - 12 " 14.5 8" 9.5

THE GARDEN CLUB (v) A vegetarian celebration with oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, sweet and sour red onions, soft char-grilled courgettes, Peppadew peppers, a sprinkling of olives and pumpkin seeds then finished with peppery rocket - 12 " 15.5 8" 10

GONE TRUFFLIN' Decadent mushroom and black truffle paste, mushrooms, smoky speck ham and Fior di Latte mozzarella - 12 " 15.5 8" 10

ROCK THE PARMA Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with peppery rocket and a dash of balsamic glaze - 12 " 15.00 8" 9.75

THE BARBACOA Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, crumbled stilton, seasoned pulled beef brisket dotted with sweet chilli jam - 12 " 16.5 8" 11

BBQ CHICKEN A smoky, sweet barbecue sauce base, Fior di Latte mozzarella, pulled seared chicken breast, sweet and sour red onions and smoked speck ham - 12" 15.50 8" 10.00

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8" GARLIC BREAD (v) Baked artisan bread spread with garlic infused butter - 5.5

8" GARLIC & MOZZARELLA (v) Artisan bread baked with Fior di Latte mozzarella and spread with garlic butter - 6.5

GLUTEN FREE BASES AVAILABLE FOR ALL PIZZAS
Vegan options available on request

Build your own - Barrel & Stone Pizza

Use our Rustic Classic pizza as a base and add any ingredient for 1 pound per topping

Goat's cheese · Napoli salami · sweet & sour red onions · soft char-grilled courgettes · Peppadew peppers · olives · pumpkin seeds · peppery rocket · mushrooms · smoky speck ham · 18 month dry cured Parma ham · pulled beef brisket · pulled seared chicken breast · sweet chilli jam · crumbled stilton · Parmigiano Reggiano

Children's Menu (under 12's)

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

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