



BARS & KITCHENS
OF DISTINCTION

The start

House baked breads & focaccia, marinated olives, balsamic oil £4.95
(Vegetarian)

Chickpea waffles, gin cured salmon, Mojito dressing £7.65 (gluten free)

Beetroot hummous, garlic flat bread, roasted peppers £5.95 (dairy free
and vegetarian)

Heritage tomato and buffalo mozzarella salad, Oil of wight extra virgin
rapeseed oil, basil pesto (small) £6.25 (regular) £10.75 (gluten free and
vegetarian)

Herbed quinoa & chickpea salad, lemon tahini dressing, fresh spinach
(Small) £6.95 (regular) £10.95 (gluten free, dairy free and vegetarian)

To share

Artisan's anti pasti - Milano salami, Parma ham, buffalo mozzarella,
marinated olives, house baked focaccia £12.95

For main

Baked mac & cheese, Briddlesford Farm cheddar & Gouda with crisp
Parma ham or spring onions, served with garlic ciabatta £10.95
(vegetarian with spring onions)

Spaghetti, shaved asparagus, IOW runner beans, marjoram and pea puree
£10.95 (gluten free pasta available on request, vegan and vegetarian)

Beer battered fillet of haddock, pea and mint puree, tartare sauce and
chunky chips £12.95 (gluten free on request)

Isle of wight lamb chump served pink, pea, broad bean and mint risotto,
gremolata £15.95 (gluten free)

Grilled mackerel fillets, fine beans, olives, new potatoes, Briddlesford Farm
halloumi and sundried tomato tapenade £12.95 (gluten free)

Slow braised pork belly Mediterranean stew of peppers, chorizo, shallots,
garlic and chickpeas, garlic served with focaccia bread £13.95

Supreme of chicken Caesar salad, marinated anchovies, baby gem lettuce, croutons, parmesan and Caesar dressing £11.95

Seafood risotto with today's fresh fish, prawns, crab meat and local tomatoes (Small) £8.95 (regular) £14.95 (gluten free)

Isle of wight reared sirloin steak, mushroom, slow roast tomato and chips Served with a choice of pink peppercorn and brandy sauce or garlic and chilli butter £19.95 (gluten free)

Artisan burgers

Cajun chicken breast, grilled bacon, cheddar, smokey BBQ sauce, brioche bun, salad and fries £13.25

Briddlesford Farm veal burger ,IOW blue cheese, rocket salad, tomato relish, brioche bun and fries £13.95

Briddlesford Farm halloumi, lettuce, tomatoes, mango chutney, brioche bun & fries £13.25 (vegetarian)

Also have a look at our specials board for today's offerings

Nibbles and sides

Rocket and parmesan salad with truffle oil and balsamic £3.95
(gluten free and vegetarian)

French fries £3.50 (gluten free and vegetarian)

Grilled Briddlesford Farm halloumi, sundried tomato tapenade £4.95
(gluten free and vegetarian)

Baked garlic ciabatta £3.25 Baked cheese & garlic ciabatta £4.25
(vegetarian)

Marinated black and green olives £3.25 (gluten free and vegetarian)

To end

Boozy Eton mess, pink gin, whipped cream, strawberries, blackberries, raspberries and meringue £5.95 (gluten free)

Rich chocolate torte served with vanilla ice cream £6.25 (gluten free)

Coconut crème brulee £6.25 (gluten free and dairy free)

Artisan's cheese platter, IOW blue and Soft, Briddlesford Farm cheddar, biscuits, grapes celery and quince jelly £8.95 or for two to share £15.95