



Evening à la carte Menu

STARTERS

- Watercress and Isle of Wight potato soup
served with granary bread £5.50
- Locally smoked salmon with prawns, horseradish cream
and lime vinaigrette £6.50
- Bridesford calves liver and herb paté with tomato chutney
and crostini £6.25
- Isle of Wight sautéed mushrooms with garlic butter on toasted
bloomer bread £5.95

MAIN COURSE

- Our own Bridesford veal t-bone steak rubbed in a Cajun spice mix
with hand cut sweet potato wedges and a watercress salad £14.95
- Brownrigg free-range chicken breast, stuffed with a cream cheese
and herb mousse, on buttered Isle of Wight asparagus £13.95
- Rack of herb crusted lamb from Wootton, on lemon and mint risotto
with a red wine and rosemary reduction £14.25
- Isle of Wight asparagus, smoked tomato and goat's cheese puff pastry tart
with Hollandaise sauce (v) £12.50
- ventnor caught sea bream fillets, grilled with slow roasted fennel, Isle of Wight
baby plum tomatoes and a white wine crab sauce £14.25
- Cheverton Farm fillet steak on buttered spinach with an Isle of Wight
blue cheese and bacon sauce £22.50

Some of our main courses are served with a choice of chunky chips or new potatoes and seasonal vegetables or salad

SIDE ORDERS All £2.95 each

Chunky chips, new potatoes, seasonal vegetables, simple salad.



DESSERTS

vanilla crème brûlée with shortbread biscuits	£5.75
Homemade meringues with Briddlesford whipped cream, toasted pecan nuts and toffee sauce	£5.75
Lemon and elderflower cheesecake with Briddlesford cream	£5.75
A selection of locally made ice-cream	£5.75
A selection of Isle of Wight cheese with biscuits	£6.50

HOT DRINKS

Espresso £1.70	Hot chocolate £2.50	Pot of tea
Double espresso £2.30		For one £2.05
Macchiato £2.40		For two £3.60
Americano £2.20		
Latte £2.50		
Cappuccino £2.50		
Mocha £3.40		

