

W o b b l y C o t t a g e B r e a d 2 . 9 5

M a r i n a t e d O l i v e s 6 . 0 0

S T A R T E R S

Isle of Wight Tomato and Mozzarella Salad 9.50

Isle of Wight tomatoes tossed in Tamarisk Farm salad, marinated mozzarella

Crab Bisque 13.00

Roasted crab and tomato bisque, parmesan croutons, aioli

Soft Shell Crab Taco 9.00

Tempura battered soft shell crab, shredded Lettuce, tomato salsa, soft taco

Seafood Chowder 13.00

White sauce with smoked Haddock, Pollock, Hake, edibles

Tamarisk Crab Salad 14.00

Tamarisk Farm salad tossed with shaved fennel, home grown radish, lemon house dressing, picked mixed brown and white crab meat

M A I N S

Club House Fish and Chips 21.00

Crispy battered line caught haddock served, rustic cut chips, mushy peas, tartare sauce

La Tua Spinach Gnocchi 18.00

La Tua spinach gnocchi with salt baked beetroot, Tunworth cheese, herb dressing

Rib of Beef 20.00

Slow roasted short rib, pom puree, with braised sweetheart cabbage, roasted heritage carrots, red wine jus

Whole Megrim Sole 24.00

Oven roasted whole megrim with cubed potato, mussels cooked in a white wine cream sauce finished with garden herbs

Seared Fillet of Hake 20.00

Sautéed new potatoes, braised spinach, caper butter

Cornish Grilled Butterfly Mackerel 23.00

Chickpea ragu, Parmentier potatoes, asparagus

Dorset Lobster 35.00 Half 65.00 Whole

Half or whole lobster grilled in garlic butter served chips

Seafood Platter 150.00

Whole garlic roasted lobster, crab meat, tempura battered soft shell crab, hake goujons, pan fried scallops, Tamarisk Farm salad, chips, aioli

S I D E S all at 4.50

Rustic Cut Chips

Cornish New Potatoes with bacon crumb

Heritage Tomato Salad

Side of Buttered Vegetables

Tamarisk Farm Salad

D E S S E R T S all at 8.50

Chocolate and Pistachio Brownie

Chocolate ice cream, cocoa nib, dried white chocolate

Eton Mess

Poached strawberries, meringue, vanilla cream

Peach and Almond Tart

Roasted peach, vanilla ice cream, raspberry sauce

Kalamansi and Roasted Pineapple Parfait

Coconut meringue, mango gel, passionfruit

Selection of Homemade Ice Creams and Sorbets

Ice creams: strawberry, chocolate, vanilla

Sorbets: mango and passionfruit, blood orange, raspberry

2.95 a scoop or 7.95 for 3 scoops

Farmhouse Cheese

7.25 each / 9.50 for all three

Isle of Wight Soft, Bath Blue and Cornish Gouda

all accompanied with crackers

D E S S E R T W I N E

75ml Glass of – 2016, Immortelle Rivesaltes Grenat 11.00

(Ideal with Chocolate)

75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 7.25

75ml Glass of – 2017, Corney and Barrow Select Sauternes 7.25

75ml Glass of – Santon & Killen Rutherglen Muscat, Australia 8.25

75ml Glass of – 2016 Tokaji Aszu, Tokaj-Bene, Hungary 12.00

(Ideal with fruit-based desserts and cheese)

50ml Glass of Kingston Black 5.50

(Just on its own)

75 ml Glass of Corney and Barrow Select 20-year-old Tawny Port 7.95

75 ml Glass of Warre's Otima 10-year-old Tawny Port 6.95

75ml Glass of Croft's LBV Port 6.50

(Ideal with Cheese)

Espresso Martini 10.50

(Instead or after dessert)

WINE RECCOMENDATIONS FOR THE DAY!

2020 Organic Amigo De La Tierra, Verdejo Airen, Spain 6.50/24.00

2020 Robert Sarotto, Gavi di Gavi Bric Sassi, Piedmont, Italy 38.00

2018 Gewurztraminer, Cave de Cleebourg, Alsace, France 40.00

2020 Chateau la Tour Rose, Pierrefeu, France 9.50/38.00

2018 Corallian, Langham Estate 13.00/72.00

(Ideal with our fish dishes)

2020 Salterio, Mencia, Bierzo, Spain 32.00

2019 Vignobles Gonnet, Cotes-du-Rhone, France 9.50/36.00

(Ideal with our meat options)

