

*Locally sourced ingredients, made with commitment, passion and enthusiasm - several words I use when I look at creating my menus.*

*My team and I try our very best to source the most seasonal, freshest and quality local ingredients available to us, and I really do hope that you enjoy your meal with us.*

Tibor Suli  
**HEAD CHEF**

### BREADS

**Bread for One** £2.95  
**Bread for Two** £4.25

Olive oil, balsamic vinegar with sea salt

### STARTERS

**Soup of the Day**  
toasted bread

**Garlic & Herb Sauteed Mushrooms**  
toasted onion bread, balsamic leaves

**Tempura Battered Vegetables**  
soya & sweet chilli dip

### SIGNATURE DISHES

**Stir Fried Vegetables**  
fresh coriander & toasted sesame seeds, hoisin & lime dressing served with steamed rice

**Pan Fried Gnocchi**  
Braised plums & cranberries, Parmentier potatoes & kale

**Five Bean and Tomato Cassoulet**  
baked potato and seasonal vegetables

### AFTERS

**Fresh Fruit Salad**  
orange juice and raspberry puree

**Selection of Sorbets**  
toasted oats, apricots and raisins

**Baked Apples**  
vanilla & brown sugar veloute with rice krispies & walnuts

Made in the South, across the water in Newport. Isle of Wight Ice Cream is a family run business with three key values to serving a quality product;

- The sorbets must be delicious
- Isle of Wight sorbet can only be made on the Isle of Wight
- It must be made by employees from only Isle of Wight

***You can't get more local than that!***

2 Courses for £19.95  
3 Courses for £24.95