

*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 & NIBBLES

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

With Olive Oil, Balsamic Vinegar, Smoked Paprika & Sea Salt

**Marinated Olives with garlic** £2.95  
Basil, oregano & chilli

## STARTERS

**Soup of the Day**  
Served with crusty bread

**Pork, Cranberry & Apricot Terrine**  
Red onion chutney, toasted onion bread, baby watercress

**Prawn, Cucumber & Cream Cheese Tian**  
Baby leaf salad, Dijon mustard & caper vinaigrette

**Mushroom & Tarragon Arancini**  
Tomato & basil sauce, Parmesan crisp

**Baked Goat Cheese (V)**  
Apple, walnut & beetroot salad, balsamic syrup

## SIGNATURE DISHES

**Slow Cooked Belly of Pork**  
Lentil, chorizo & smoked bacon, Dauphinoise potato, Savoy cabbage, crackling, pork jus

**Steak & Ale Pie**  
Champ mash potato, seasonal vegetables, ale gravy

**Baked Salmon**  
Honey & orange glaze, lemon & chive crème fraiche, sautéed baby potatoes, winter greens

**Baked Courgette Roulade (V)**  
Rosemary lentils & roasted pumpkin, tomato & smoked cheese gratin, pesto cream sauce

**8oz Sirloin Steak\***  
Served with chunky chips, herb roasted field mushroom, grilled tomato & watercress \*  
**\*(£5 supplement)**

**Add a sauce for £1.50:**  
Peppercorn Sauce, Garlic Butter, Béarnaise Sauce

## ON THE SIDE £3.50 each

Chunky chips, fries, buttered new potatoes, mash, garlic spinach, seasonal vegetables, onion ring, garlic bread

Please see our  
**DAILY SPECIALS MENU**

2 Courses for £19.95  
3 Courses for £24.95

## AFTERS

**Baileys Cheesecake**  
Chocolate sauce, white chocolate pencil

**Chocolate Tart**  
Crisp sweet pastry filled with chocolate ganache served with winter berry puree and Chantilly cream

**The Dolphin`s Home Made Crumble**  
Warm apple and berry compote topped with golden crumbs, served with vanilla ice cream

**Sticky Toffee Pudding**  
Vanilla custard, butterscotch sauce

## Trio of Isle of Wight Ice Cream and Sorbet

**Ice Creams:**  
*Chocolate, vanilla, strawberry, salted caramel, coconut, honeycomb, banoffee, rum & raisin*

**Sorbets:**  
*Lemon, mango, blackcurrant, raspberry, passion fruit*

**Selection of South Coast Cheeses\***  
Dorset Blue Vinny, Somerset Applewood Smoked Cheddar, Cornish Camembert

With red onion marmalade, celery, grapes, apples, walnuts & biscuits **\*(£3 supplement)**

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

- Only Isle of Wight milk can be used
- The ice cream must be delicious
- Isle of Wight ice cream 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!***