

<b>Soup of the Day</b>		£ 5.00
<b>Smoked Scottish Salmon</b>		£ 7.50
<i>Beetroot, horseradish dressing</i>		
<b>Chicken Liver and Foie Gras Parfait</b>		£ 6.50
<i>Dried Muscat grapes, pain d'épice</i>		
<b>Assiette of Meats and Cheeses</b>		£10.00
<i>Cured meats, Isle of Wight cheeses, olives and pickles</i>		
<b>Wild Mushroom Tart</b>	Small	£ 6.00
<i>Roasted Jerusalem artichokes, fresh truffle</i>	Large	£ 10.00
<b>Ricotta Cheese Gnocchi</b>	Small	£ 5.50
<i>Broccoli, salsify, sage beurre blanc</i>	Large	£ 9.00
<b>Ventnor 'Catch of the Day'</b>		£15.00
<i>Boiled potatoes, seasonal vegetables, lemon and parsley butter</i>		
<b>Beer Battered Local Fish</b>		£12.00
<i>Three times cooked chips, crushed peas, tartare sauce</i>		
<b>The Royal Cheese Burger</b>		£10.00
<i>Three times cooked chips, caramelised red onions</i>		
<b>Pan Fried Fillet Steak</b>		£18.00
<i>Three times cooked chips, beef tomato, portabella mushroom, peppercorn sauce</i>		
<b>Roasted Local Game</b>		£ 15.00
<i>Potato galette, autumn vegetables, game roasting jus</i>		
<b>Home Made Venison Faggots</b>		£12.00
<i>Creamed potatoes, curly kale, caramelised onion gravy</i>		

## *Sandwiches*

The Classic 'BLT'	£ 7.00
The Chef's 'Fish Finger' Sandwich	£ 7.00
Smoked Salmon, Cream Cheese	£6.50
Ham Hock, Piccalilli	£ 5.50
Chicken Salad, Mayonnaise	£ 5.50
Gallybagger Cheese, Beetroot	£ 5.50
Roast Beef, Plum Tomatoes, Horseradish Mayonnaise	£ 6.50

## *Desserts*

<b>Dark Chocolate Cup</b>	£ 5.50
<i>Filled with kirsch griottines cherries, and white chocolate cream</i>	
<b>Brandy Snap</b>	£ 4.50
<i>Filled with a light praline mousse</i>	
<b>Vanilla Crème Brûlée</b>	£ 4.50
<i>Chocolate chip and fudge ice cream</i>	
<b>Fresh Fruit Salad</b>	£ 5.00
<i>Today's home made sorbet</i>	
<b>Home Made Ice Creams and Sorbets</b>	£ 4.00
<b>Selection of Cheeses</b>	£ 6.00
<i>Served with home made biscuits</i>	