

The Riviera Terrace Lunch Menu

To begin

Mediterranean style local fish and shellfish soup, sauce rouille

Grilled local mackerel, heritage tomato salad, salsa verde

Poached salmon, new potatoes, horseradish mayonnaise

Smoked breast of pigeon, poached rhubarb, blood orange purée

Rosary goat's cheese and hazelnut mousse, plum tomato confit, pickled shallots

Main Course

Pan fried line caught sea bass, tagliatelle, iceberg, peas and pancetta, beurre blanc

Local catch of the day, simply pan fried, served with new potatoes and summer salad

Grilled whole Ventnor bay lobster 'Thermidor'
(£10 supplement)

Pan fried fillet of Kemphill farm beef, three times cooked chips, peppercorn sauce
(£5 supplement)

Pan fried ricotta gnocchi, asparagus, morels, herb pesto, crispy parmesan

Desserts

Iced vanilla meringues, raspberries and kirsch cream

Chocolate wafers, duo of white and dark mousses, fresh raspberries

Vanilla crème brûlée, chocolate chip and fudge ice cream

Fresh fruit salad, sorbet of the day

Selection of British cheeses, served with home made biscuits

Two courses - £25.00

Three courses £30.00