

Available from 12pm - 9pm All orders are subject £5 tray charge

TO START

Fillet of Beef Carpaccio, zesty mustard dressing, mixed pickles & truffle crisps -12Isle of Wight Heritage Tomato Salad, Driftwood goat's cheese, pickled grapes, coral crisp & a vermouth vinaigrette (v) - 10

Mixed Seafood Chowder with Irish soda bread -9

SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan (v) – 13 (add smoked chicken +3)

MAINS

Roast Corn-fed Chicken, crispy layered potato cake, peas & beans, torched baby gem, delicately finished with garlic herb butter – 17.5

Pan-fried Seabass, spinach, capers, chorizo & buttered new potatoes with a lemon dressing -19

12oz Rib-eye Steak with a succulent roasted bone marrow, beef dripping chips & roasted shallots, served with béarnaise sauce – 35

Spinach & Pea Risotto, kale pesto, vegan parmesan & toasted pine nuts (vg) - 15

CLASSICS

The Beach Club Burger, grilled beef patty, braised ox cheek, American-style cheese, skin-on fries & discovery dips – 18.5

Cider-Battered Haddock & Chips, Pease pudding, seaweed tartare sauce & a tangy gherkin ketchup – 18.5

SIDES

Skin-on Fries (vg) - 3.5

DESSERT

Two scoops of ice-cream or sorbet -4

Choose from: Strawberry (v), Clotted cream (v), Vanilla (v), Coffee (v), Honeycomb (v), Lemon (vg), Raspberry (vg), Blackcurrent (vg) All served with berry coulis and a coconut wafer (vg)

Our menu relies on fresh ingredients and as a result dishes may vary on a day-to-day basis.

Full allergens and calorie information on the ingredients in the food we serve is available on request – please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day. v – vegetarian vg – vegan



