

Dinner
Sample Menu [Changed Daily]

Cream of mushroom soup £3.50

*Tomato, mozzarella cheese tower
on fine salad leaves and fresh basil
Prawn and apple cocktail £3.95*

Pear, melon and Strawberry salad £3.50

Minghella's mango Sorbet £2.95

*Poached Isle of Wight asparagus £4.95
served with hollandaise foam sauce and Parma ham*

Aga roast loin of island pork on sauté spinach with mild Stilton sauce £13.95

*Braised Lamb rump steak £14.50
Cooked slowly in a red wine and redcurrant gravy*

Pan-fried fillet of Sea Bass on Ruby chard crushed new potatoes £14.50

*Turkey steak wrapped around fresh asparagus served with a
White wine sauce £13.95*

Vegetarian choice menu also available £13.50

Griddled local beef fillet steak

*A succulent [8oz uncooked weight] steak offered with a homemade sauce:-
Pink peppercorn Blue cheese and brandy or Topped with sauté garlic mushrooms
£15.50*

Individual prime local fillet steak Wellington

*Prepared in a puff pastry parcel And served on a pond of port wine sauce.
£17.50*

Locally caught whole fresh lobster

*Ordered directly from the catch please order 24 hours in advance
Cooked to your liking: - Plain, Topped with garlic butter or Thermidor
£ according to size season*

All main courses are presented with fresh seasonal vegetables and potatoes