

## Saturday 23 September 2017



Both with live entertainment by local Island artists – a guitarist during lunch and a harpist in the evening

## From 1200 to 1500

- Activities for children
- Cash BBQ on the balcony
- With live guitarist from 1200 to 1400
- Advance booking not necessary

## From 1930 to 2130

- Fixed price menu featuring produce from the Isle of Wight
- With live harpist from 1930 to 2130
- Advance bookings essential



2 courses £23.50 (Members £18.80) 3 courses £27.50 (Members £22.00)



Isle of Wight Sweetcorn Chowder

Duo of Smoked Mackerel with Garlic Farm Horseradish Sauce

Deep Fried Isle of Wight Soft Cheese with Cranberry Sauce

Locally Reared Ham Hock Terrine



Isle of Wight Pork Loin Steak with Godshill Cider Jus Fillet of Sea Trout with Yarmouth Crab Bisque Locally Foraged Woodland Mushroom Risotto

Hunters Chicken - Local Free Range Corn Fed Chicken Breast wrapped in Smoked Streaky Bacon, finished with Gallybagger Cheese and a Homemade BBQ Sauce



Apple and Raspberry Crumble with Custard Minghella Ice Cream Knickerbocker Glory Chocolate Fudge Cake made with Isle of Wight Fudge Isle of Wight Cheeseboard – Soft, Blue & Gallybagger

## Please book your table in advance with either the office or restaurant

Office 01983 296621 | Restaurant 01983 291112

