

ALBERT COTTAGE

EAT • DRINK • STAY

SUMMER DINNER MENU

Monday – Saturday 6pm – 9pm

WHILE YOU WAIT

- Piggy Bits & Apple Purée (df) • Breads • Chips & Dips •
 - Pickled Quail Eggs & Curried Mayonnaise (gf) • Warm Olives (gf, df) • Spiced Nuts (df) •
- £4 each

STARTERS

FISH

- Fishcakes with Brown Shrimp & Caesar Salad of Parmesan, Anchovies & Croutes £7.50
- Isle of Wight Tomato Gazpacho with Crab & Avocado Ice Cream (gf, df) £8.50

MEAT

- Pressed Ham Hock Terrine with Crispy Pigs Cheek, Quail eggs, Peas & Capers (gf, df) £7.95
- Honey Glazed Confit Duck with a Pickled Vegetable Salad & Apple Purée (gf, df) £7.50

VEGETARIAN

- Caramelised Shallot & Goats' Cheese Tarte Tatin with Semi Dried Grapes £7.50
- Isle of Wight Tomato Gazpacho & Avocado Ice Cream (gf, df) £7.50

MAIN COURSES

FISH

- Plaice Fillets with Crushed New Potatoes, Mushrooms & Pea Velouté (gf) £17.50
- Turbot Fillets with a Crab Risotto, Broad Beans & Isle of Wight Tomatoes (gf) £24.50
- Open Fish Pie with Seasonal Vegetables & Lemon Cream (gf) £13.95

MEAT

- Best End of Lamb with Quinoa, Roasted Tomatoes, Courgette & Salsa Verde (gf) £18.50
- Chicken Breast with New Potatoes & a Caesar Salad of Parmesan, Anchovies & Croutes £17.25
- Isle of Wight Sirloin Steak with Triple Cooked Chips, Mushrooms, Tomatoes & Peppercorn Sauce (gf) £21.95



ALBERT COTTAGE

EAT • DRINK • STAY

VEGETARIAN

- Quinoa with Mushrooms, Peas, Broad Beans & Spiced Almonds (gf, df) £14.95
Tagliatelle with Roasted Tomatoes, Olives, Courgettes & Capers £14.95
Beer Battered Polenta with Chips, Peas & Tartare Sauce £14.95

SALADS

- Caesar Salad of Parmesan, Anchovies & Croutets £9.50
Green Garden Salad (gf, df) £7.95
Isle of Wight Tomato & Mozzarella Salad (gf) £9.95

SIDE DISHES

- Triple Cooked Chips £3.50 • Seasonal Vegetables (gf, df) £3.00 • Crushed New Potatoes (gf) £3.00 •

DESSERTS

- Dark Chocolate Mousse with Cream Cheese & Kirsch Soaked Cherries (gf) £7.25
Chocolate Brownie with Toffee Sauce, Rum Soaked Raisins & Vanilla Ice Cream (gf) £6.95
Champagne & Lemon Summer Fruit Trifle with Summer Berry Sorbet £7.25
Orange & Almond Cake with Lemon Posset, Greek Yoghurt & Blood Orange Sorbet (gf) £6.95
Selection of Cheeses with Quince Jelly, Grapes, Walnuts, Pickled Celery & Crackers £8.75
Three Scoops of Ice Cream or Sorbet (please ask for today's selection) (gf) £5.50



COFFEE & TEA

We offer a full range of Coffee & Speciality Teas
Please ask a member of our team about our Barista Selection, Liqueur Coffees & Hot Drinks

Finish off with some Sweet Treats:

White Chocolate Fudge, Dark Chocolate Fudge, Marshmallows & Vanilla Shortbread £5.00

*Eat, drink, meet friends,
and stay a while ...*

*All of our food is carefully prepared and cooked by our chefs using only the highest quality produce.
Many of our dishes can be adapted for specific diets, allergies or intolerances. If you have any dietary requirements or special requests, or require food allergens information, please speak to a member of our team before placing your order.*

