

STEAK MENU

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

- Open Crab Sandwich, Pickled Vegetables, Brown Shrimps, Tarragon Mayonnaise (df) £8.95
- Beer-battered Fishcakes, Mushy Peas, Pickled Quail Eggs, Tartare Sauce £7.95
- Pressed Chicken Terrine with Caesar Salad £7.95
- Jackswood Farm Quail, Puy lentils, Onion Fritters, Spinach, Curry Sauce £8.75
- Caramelised Shallot & Goats Cheese Tart Tatin, Semi Dried Grapes and Pickled Pear Salad £7.50
- Spiced Vegetables, Puy Lentils, Onion Fritters, Spinach, Curry Sauce £7.50

MAIN COURSES

ISLE OF WIGHT RIB EYE STEAK

ISLE OF WIGHT FILLET STEAK *(£10.00 supplement)*

ISLE OF WIGHT SIRLOIN STEAK

All of our steaks are served with Triple-cooked Chips, Mushroom, Tomato, Onion Rings and your choice of Garlic Butter, Peppercorn Sauce, Caramelised Onion, Salsa Verde or Béarnaise Sauce.

SALADS

- Caesar Salad £9.50 • Isle of Wight Tomatoes & Mozzarella Salad (gf) £10 • Green Garden Salad (gf,df) £7.95 •

SIDE DISHES

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

ALBERT COTTAGE

EAT • DRINK • STAY

DESSERTS

'Jaffa Cake' with White Chocolate Sorbet £7.25

Chocolate Brownie, Toffee Sauce, Rum Soaked Raisins, Vanilla Ice Cream (gf) £6.95

Poached Pear, Cream Cheese Mousse, Honeycomb, Lemon Curd, Ginger Beer Jelly (gf) £7.25

Earl Grey Tea Panna Cotta, Raspberries, Shortbread £6.95

Selection of Cheeses, Quince Jelly, Grapes, Walnuts, Pickled Celery, Crackers £8.95

3 Scoops of Ice Cream or Sorbet £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, Honeycomb & 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.*

