

Please note this is a sample menu

**BROWNSSEA ISLAND**

**OYSTERS**

Rocks 2.75 each  
*with shallot vinegar*



**SNACKS**

Farmhouse focaccia 3.75  
*with whipped beets*

Washingpool Radishes 3.75  
*with Hollis Mead butter*

Padron peppers with Cornish sea salt 4.00

**STARTERS**

Mark's threesome 12.75

*Crispy pheasant with chilli and coriander, Smoked Cornish mackerel with potatoes  
and scallions, whipped beets with focaccia*

Chilled Isle of Wight tomato soup 7.00

Flodge smoked salmon 'Hix cure' with soda bread 14.50

Somerset water buffalo mozzarella with pickled walnuts and focaccia 10.50

Symondsburry wood pigeon and elderberry salad 8.75

Summer vegetable salad with Westcombe ricotta 7.50

**MAINS**

Bellair Haye bangers with colcannon and onion gravy 14.50

Lyons Hill Farm Chicken curry with basmati rice and crispy shallots 17.50

Fish fingers with chips and mushy peas 15.75

Somerset Saxon chicken salad with a poached Burford brown egg 17.50

Roasted Turbot on the bone with steamed seashore vegetables 29.50

Sugar-pit bacon chop with steamed Poole cockles 19.50

Hannan's Himalayan salt-aged sirloin with Foxy chips  
250g/500g 25.00 /48.00

**SIDES 3.75**

Chipped, parsley or mashed potato

Buttered Summer vegetables

Isle of Wight heritage tomatoes with chives

Kitchen garden salad

A discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of staff if you require any information on allergens. We have strict systems in place to ensure our food is safe for you to eat. Some of our cheeses may contain raw or unpasteurised milk. The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

## PUDDINGS

- Credit crunch ice cream with hot chocolate sauce 2.50 a scoop  
Willie's Peruvian gold chocolate mousse 7.75  
Grandma's apple and rhubarb pie with vanilla ice cream or custard 7.25  
Cheddar Valley strawberry and elderberry sundae 7.50  
Hazelnut and Cornish sea salt chocolate shards 4.50  
A bowl of summer berries with blackcurrant sorbet 7.50

## FARMHOUSE CHEESE

- Westcombe cheddar ~ St Helena ~ Isle of Wight Blue 8.50 each  
or Farmhouse selection (all three) 12.00  
*served with crackers, spiced apple chutney and Trish Maunder's Somerset membrillo*

## WITH PUDDING

- Brachetto d'Acqui, Braida, Piedmont, Italy 2019 (**half bottle** 26.00)  
Madeira Duke of Clarence, Blandy's 10.50 **125ml**  
Quinta de la Rosa Tonnix White Port NV 6.00 **75ml**  
Quinta de la Rosa Tonnix LBV 6.00 **75ml**  
Somerset Pomona 6.00 **75ml**    Kingston Black 6.50 **75ml**  
Iced cider 9.50 **75ml**

## COFFEE AND TREGOTHNAN TEA

- Americano 2.75 Espresso/Dbf espresso 2.00/2.75  
Flat White/Latte/Cappuccino/Macchiato 2.75  
Great British Tea/Chamomile/Earl Grey 2.50  
Lemon verbena/Fresh mint 2.50

## PRIVATE DINING... FROM JULY 20TH

Book Mark's Kitchen Library for a unique private dining experience for 10 guests.  
Surrounded by Mark's personal collection of over 2,000 cookery books, antiques and curiosities,  
you and your guests will dine in front of the Aga, feasting on local seasonal produce.

Ask us for more details and menus (also available online)

A discretionary service charge of 12.5% will be added to your bill.

The majority of our dishes are gluten free, or can be adapted to be gluten free.  
We use gluten free flour where possible, so please ask us if your meal needs to be wheat or gluten free.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

Game may contain shot. We have strict systems in place to ensure our food is safe for you to eat.