

Steak Night
Thursday Night
PLEASE ASK FOR DETAILS



Starters

Bresaola, rocket & parmesan £6.50

drizzled with truffle oil

Isle of Wight Heritage tomato salad £6.50

with goats cheese mousse & black olive tuile

Curried smoked trout fillet salad £7.00

flaked smoked trout, curried cauliflower puree & cucumber raitha

Ventnor bay crab & spinach gratin £7.50

with toasted sour dough bread

Soup of the day £5.50

Main Courses

Grilled Hake fillet £17.50

pea puree, roasted tomato, Ventnor Bay crab butter & sweet potato fries

Isle of Wight fillet steak £25.00

potato & spinach hash, roasted tomato & a rocket & horseradish pesto

Roasted lamb rump £18.50

roasted aubergine puree, green vegetables, minted new potatoes, tomato chutney & feta cheese.

Jerked chicken fillet £17.00

sweet & spicy marinated chicken with a watermelon, coriander & mint salsa with sour cream & flat breads

Grilled sea bass fillet £18.50/21.50

served on a Ventnor crab, fresh tomato, chilli & parmesan risotto with a rocket salad

Baked aubergine, tomato & goats cheese stack £14.50

serve on a garlic sourdough croute & saute potatoes with a leek confit

Desserts

Rich chocolate ganache torte £6.50

with raspberry sorbet & honeycomb

Strawberry & amaretto tiramisu £6.00

Pineapple tart tatin £6.00

with local coconut ice cream

Floating Island £5.50

crème Anglaise, toasted almonds and hazelnut praline

Selection of ice cream with shortbread biscuit £5.00

Cheese Board £7.50

with a selection of Isle of Wight cheeses, tomato & onion chutney & locally baked biscuits

For reservations Tel: 01983 853334 www.thebistroventnor.co.uk

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Breakfast / Brunch

Bistro breakfast £7.50

Locally made pork sausage, bacon, mushrooms, tomato, black pudding & organic egg of your liking

Island smoked salmon & scrambled eggs £6.00

Wholemeal toast

Poached egg Florentine £6.50

Toasted muffin, spinach, hollandaise sauce

Poached eggs Benedict £6.50

Toasted muffin, ham & hollandaise sauce

Black pudding & potato hash £6.50

with fried egg

Toasted crumpets with Gallybagger cheddar cheese & marmite £4.50

Lunch

Light lunches

Bistro's soup of the day £6.00

locally made sourdough bread

Warm mushroom frittata £8.50

with Isle of Wight blue cheese & dressed salad

Stir-fried beef & vegetables £8.50

with sweet chilli & steamed rice

Crab & spinach gratin £7.50

toasted sour dough bread

Prawn, pea and mint risotto £ 9.00

Sides

Chips 2.50

Warm bread £2.00

Side salad £3.50

Vegetables £3.50

Open Sandwiches

Served on toasted sourdough bread

Sauté creamy garlic mushrooms & smoked ham £5.50

Ventnor Bay Crab & mayonnaise £7.50

Gallybagger cheddar cheese & tomato & onion chutney £5.50

Plaice goujons, tartare sauce & salad £6.50

Warm goat's cheese, tomato & basil pesto £5.50

Salads

Jerked chicken salad with watermelon salsa & sour cream

£12.00

Grilled goat's cheese, tomato chutney & croutons

£11.50