



# Mariners Grill

## Starters

Freshly Baked Bread for Two Tomato & Oregano // Garlic, Rosemary & Olive Hye & Spice // Parmesan, Tapenade, Sea Salt	£4.50	Isle of Wight Oak Smoked Salmon Traditional Garnish of Capers, Shallots, Cress, Wheaten Bread	£8.50
Langoustine Bisque, Lobster Tortellini Saffron Rouille	£8.50	Hampshire Rosary Goats Cheese Crostin (v) Roasted Capers, Roasted Peas, Beef Oil, Pickled Walnuts	£8.50
Confit Duck Leg & Pistachio Terrine Pickled Red Cabbage, Kohlrabi & Ginger Compote	£8.50	½ Isle of Wight Lobster -Thermidor -Garlic Butter	£19.50
Devilled Whitebait Charred Lemon, Saffron Aioli	£8.00	½ Dozen Oysters * Shallot Vinaigrette, Tomato	£16.00
Pan-Fried Scallops, Hazelnut & Coriander Butter Sea Asparagus, Dulse Salt	£11.50		

## Mains

Oven Baked Cod Loin, Citrus & Herb Crust Cream Broth, Bacon Ham, Pasta, Broad Beans, Scampi	£24.50	Artichoke & Taleggio Arancini (v) Heritage Tomato & Balsamic Ragù, Fresh Basil, Parmesan	£23.00
Confit Salmon Fillet & Prawns Ceviche (served cold) Potato Tartare, Watercress, Radish, Fennel, Seasonal Crumbling	£24.50	Isle of Wight Lobster * Mac 'N' Cheese, Pina, Mariner's Garden Salad -Thermidor -Garlic Butter	£39.50
Lemon & Rosemary Marinated Chicken Supreme Roasted Baby Aubergines, Courgette, Peppers, Potatoes Potato, Basil, Parmesan & Pine Nut Dressing	£24.00		

## From the Grill

Hampshire Beef supplied by award winning butchers Oulton's at Chalcraft Farm Aged for 28 days		Grilled Shrimp in Garlic Butter	£6.00
8oz Ribeye Steak	£28.00	½ Isle of Wight Lobster *	£19.50
8oz Sirloin Steak	£28.00		
6oz Fillet Steak	£29.50		
Steaks are served with Portobello Mushrooms, Tomato & Basil Compote, Pina			

## Sides

all £4.00

Fries  
Buttered New Potatoes  
Mariners' Garden Salad  
Wilted Autumn Greens  
Chestnut Mushrooms & Tarragon

## Butters & Sauces

all £3.50

Green Peppercorn Sauce  
Classic Béarnaise  
Berkham Blue Cheese Sauce  
Garlic Butter