

### Dinner Set Menu

Two Courses £26.95 Three Courses £31.00

Murrays Fish Soup

Local Crab Pate with Ciabatta Melba Toast

Smoked Mackerel

Baby Leaf Salad, Beetroot, & Horseradish Dressing

Salt & Pepper Squid with Mint & Yoghurt Raita

Antipasto Salad

Air Dried Ham, Chorizo, Spianatta Romana & Salami Milano  
Black Olives & Red Onion

Butternut Squash & Cardamom Soup

Mushrooms Sautéed in Garlic Olive Oil on a Toasted Crouton

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Scottish Salmon Filet with Ginger, Spring Onion, Garlic, & Oyster  
Sauce

Coley Filet with Prawn & Lobster Sauce

Grilled Mackerel Filet with Provencale Sauce & Crispy Red Onion  
Rings

Smoked Haddock Florentine

Baked on Spinach & Gratinated with Cheddar Cheese

British Rump Steak

Fries, Garlic Butter or Choice of Mustard  
Au Poivre Sauce (£2.25 Supplement)

Chicken Supreme

Cannellini Bean, Leek & Chorizo Stew

Aubergine Parmigiana Tortelloni with Tomato, Red Onion &  
Rocket Salad

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New York Style Vanilla Cheesecake with Black Cherry Compote *GF*

Crème Brûlée with Shortbread & Raspberry Sorbet

Chocolate Brownie & Isle of Wight Salted Caramel Ice Cream *GF*

Hand Made Blueberry Meringue *GF*  
Blackcurrant & Clotted Cream Ice Cream

Hot Dessert of the Day. Please Ask  
Or

Cheese & Biscuits  
Brie, Isle of Wight Blue & Mature Cheddar with Radish,  
Celery & Chutney

All Served with New Potatoes and Selection of Steamed  
Vegetables

### Lunch Set Menu

Two Courses £23.50 Three Courses £27.50

Murrays Fish Soup

Local Crab Pate with Ciabatta Melba Toast

Smoked Mackerel

Baby Leaf Salad, Beetroot, & Horseradish Dressing

Salt & Pepper Squid with Mint & Yoghurt Raita

Antipasto Salad

Air Dried Ham, Chorizo, Spianatta Romana & Salami Milano  
Black Olives & Red Onion

Butternut Squash & Cardamom Soup

Mushrooms Sautéed in Garlic Olive Oil on a Toasted Crouton

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Scottish Salmon Filet with Ginger, Spring Onion, Garlic, & Oyster  
Sauce

Coley Filet with Prawn & Lobster Sauce

Grilled Mackerel Filet with Provencale Sauce & Crispy Red Onion  
Rings

Smoked Haddock Florentine

Baked on Spinach & Gratinated with Cheddar Cheese

Chicken Supreme

Cannellini Bean, Leek, & Chorizo Stew

Aubergine Parmigiana Tortelloni with Tomato, Red Onion & Rocket  
Salad

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New York Style Vanilla Cheesecake with Black Cherry Compote *GF*

Crème Brûlée with Shortbread & Raspberry Sorbet

Chocolate Brownie & Isle of Wight Salted Caramel Ice Cream *GF*

Hand Made Blueberry Meringue *GF*  
Blackcurrant & Clotted Cream Ice Cream

Hot Dessert of the Day. Please Ask  
Or

Cheese & Biscuits  
Brie, Isle of Wight Blue & Mature Cheddar with Radish, Celery  
& Chutney

All Served with New Potatoes and Selection of Steamed  
Vegetables

All menus subject to availability Substitutes may be offered

Gluten Free and Dairy Free options always available  
Please mention any food allergies or food intolerance issues to the serving staff

Tel 01983 296233