





## SUMMER MENU

### NIBBLES

<b>ITALIAN OLIVES</b> (177kcal) £4.50 A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI]	<b>SAUCISSON SEC</b> (95kcal) £5.50 Slices of French style dry cured sausage with cornichons
<b>SOURDOUGH BAGUETTE</b> (143kcal) £2.50 Freshly baked sourdough baguette with Paysan butter	<b>BEETROOT HOUMOUS, GRILLED FLATBREAD &amp; CRUDITÉS</b> (202kcal) £7.95 Vibrant beetroot houmous served with a selection of crudités and homemade flatbread [VGI]

### ENTRÉES & PETITS PLATS

<b>ROASTED GARLIC SOUP</b> (169kcal) £6.95 Sourdough croutons, fried garlic oil and pumpkin seeds, served with sourdough bread [VGI]	<b>BURRATA &amp; ISLE OF WIGHT HERITAGE TOMATO SALAD</b> (324kcal) £9.50 Mint pesto [NGI]
<b>CHICKEN LIVER PARFAIT</b> (751kcal) £8.95 Brioche toast and raisin chutney	<b>BREADED HAKE</b> (544kcal) £8.50 Pickled vegetables and jalapeño mayonnaise
<b>TARTE AU JAMBON ET À L'AIL</b> (666kcal) £7.95 Bayonne ham tart with garlic and a crisp salad	<b>TIGER PRAWNS</b> (576kcal) £11.95 Garlic and pastis butter, aioli dip [NGI] ○ £4.00 Supplement
<b>SEA TROUT GRAVADLAX</b> (215kcal) £8.95 Cucumber salad, yoghurt and dill [NGI]	

### SHARING PLATTERS

<b>PLATEAUX CHARCUTERIE</b> (1900kcal) £26.95 A selection of charcuterie, chicken liver parfait, rillettes, chutneys, pickles and freshly baked artisan breads	<b>PLATEAUX FRUITS DE MER</b> (2033kcal) £28.95 A selection of hot and cold smoked salmon, shell-on prawns, smoked mackerel pâté, mussels in vinaigrette, scallop ceviche, tuna and avocado tartare and freshly baked artisan breads ○ Sharing Platters not included for dinner inclusive guests
<b>PLATEAUX VÉGÉTARIENS</b> (900kcal) £18.95 A selection of fresh salads, grilled vegetables, carrot and chickpea houmous, olives, pickles and freshly baked artisan breads	

### GRILLADES

Our British steaks are cooked to perfection, whatever your preference, come down and speak to the chef. All steaks are served with pommes frites, thyme and garlic brushed tomato and roquette.

<b>CHATEAUBRIAND 500G</b> (2172kcal) £69.95 Best shared between two, served with a choice of bearnaise or peppercorn sauce per person ○ £18.00 Supplement	<b>CÔTE DE BOEUF 450G</b> (2023/1711kcal) £49.50 Specially selected grass-fed beef, dry aged with Himalayan salt for 28 days. Served with a choice of bearnaise or peppercorn sauce ○ £33.00 Supplement
<b>SIRLOIN STEAK 250G</b> (845kcal) £35.95 50 day aged grain fed beef ○ £20.00 Supplement	<b>SURF &amp; TURF</b> (252kcal) £6.95 Add three grilled tiger prawns to your steak [NGI] ○ Not included for dinner inclusive guests
<b>FILLET 200G</b> (758kcal) £42.95 Best served pink for full flavour ○ £27.00 Supplement	<b>GRILLED WHOLE MONKFISH TAIL</b> (609kcal) £26.95 Monkfish on the bone, lemon, watercress and Cafe de Paris butter [NGI] ○ £10.00 Supplement



## PLATS PRINCIPAUX

<b>TOULOUSE SAUSAGE, TOMATO &amp; BUTTER BEAN SALAD</b> (675kcal) £14.50 Grilled French style sausage, Isle of Wight heritage tomatoes, red onions and butter beans	<b>COD PROVENÇAL</b> (313kcal) £16.50 Steamed cod, chickpea and tomato stew, herb oil [NGI]
<b>GRILLED NORMANDY CHICKEN</b> (895kcal) £15.50 Escalope of Normandy chicken served with pommes frites and petit salad	<b>VEGAN 'SCALLOPS' &amp; CELERIAC PURÉE</b> (578kcal) £16.95 Caramelised king oyster mushrooms, silky celeriac purée, crispy chickpeas and lemon dressed roquette salad [VGI]
<b>CONFIT DUCK LEG PARISIENNE SALAD</b> (606kcal) £15.95 Pancetta, peas, broad beans, frisée lettuce and sourdough croutons	<b>TOMATO &amp; RICOTTA GALETTE</b> (884kcal) £12.95 Traditional French tarte, mixed cherry tomatoes and vegan style ricotta, served with house salad [VGI]
<b>SMOKED HADDOCK FISHCAKE</b> (624kcal) £14.50 Wilted chard and herb velouté	<b>SALADE MAISON</b> (142kcal   284kcal) £8.50   £13.50 Baby kale, edamame beans, quinoa and alfalfa sprouts [V/NGI] Add: chicken £3.00 (117kcal), smoked mackerel £3.00 (216kcal), halloumi £2.50 (206kcal) [V] ○ Choice of topping included for dinner inclusive guests

### SIDES [All V] £4.25 each

<b>POMMES FRITES</b> (450kcal)
<b>POMMES LYONNAISE</b> (415kcal)
<b>NEW POTATOES</b> (201kcal)
<b>HARICOTS VERTS</b> (113kcal)
<b>GLAZED CARROTS</b> (126kcal)
<b>TOMATO &amp; ONION SALAD</b> (140kcal)
<b>HOUSE SALAD</b> (150kcal)

### SAUCES

<b>BÉARNAISE</b> (415kcal) £1.95
<b>PEPPERCORN</b> (102kcal) £2.50
<b>RED WINE JUS</b> (199kcal) £2.50
<b>GARLIC BUTTER</b> (422kcal) £2.50
<b>CAFE DE PARIS BUTTER</b> (317kcal) £2.50

### 'BURNT CHIPS' £2.50

In partnership with 'The Burnt Chef Project', challenging mental health stigma within the hospitality sector.

By donating an order of burnt chips, you will be supporting a worthwhile cause.



### DESSERTS

<b>CRÈME BRÛLÉE</b> (645kcal) £7.50 Baked vanilla custard, glazed under sugar [V/NGI]	<b>BERRY &amp; ELDERFLOWER JELLY</b> (102kcal) £7.50 Strawberry ice cream
<b>SALTED CHOCOLATE TART</b> (588kcal) £7.50 Vanilla ice cream [VG/NGI]	<b>CAFÉ GOURMANDE</b> (467kcal) £8.95 Coffee of your choice with a selection of sweet treats
<b>BUTTERMILK PUDDING</b> (644kcal) £7.50 Poached strawberries and lemon shortbread	<b>ASSIETTE DE FROMAGE</b> (606/1212kcal) £8.95   £15.50 [For 2] Selection of artisan cheese, served with biscuits and chutney ○ £2.00 Supplement per person
<b>GLACES ET SORBETS</b> [V/NGI] (52kcal) per scoop £2.50	

○ Supplement for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce. Supplements apply to to Grillades and some dishes, as indicated.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



For further information on allergens please scan here.

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