



COMMODORES HOUSE

COWES, ISLE OF WIGHT

Starter

Cioppino with Toasted Sour Dough - £8.50

Smoked Hampshire Chalk Stream Trout with Cucumber cured with Wight Mermaid Gin, Juniper and Dill, Watercress and Mustard Dressing - £9.50

Potted Local Crab with Lobster Butter, Peashoots, Mange Tout and Confit Lemon - £11.50

Salad of Five Spiced Duck with Orange, Rocket and Citrus Dressing - £9.50

Arreton Valley Heirloom Tomatoes with Green Barn Farm Goats Cheese Croquette - £9.00

Main

Grilled Aubergine with Butterbeans, Tomato, Chilli and Fresh Herb Pangritata - £16.50

Local Fillets of Bass with Fennel, Charred Lemon and Wight Wine, Cooked en Papillote - £26.50

The 'Rogers' Famous Lobster and Crab Thermidor - Half £29.50 / Whole - £42.50

Charred Breast of Chicken with Foragers Salsa Verde - £18.50

Chale Farm Steak cooked on The Ninja Grill served with your choice of Bearnaise, Blue Cheese Sauce, Café de Paris Butter
Sirloin - £28.50 / Fillet - £36.50

*Salad of Little Gem, Beans, Peas and Asparagus with Orange Zest, Toasted Almonds and Flat Parsley
Fried Crushed New Potatoes with Clive's Magic Seasoning*

Dessert

Warm Chocolate Truffle Cake with Calbourne Classics Ice-cream, Dark Chocolate Sauce and Nut Crunch - £8.50

Summer Berry and Rosemary Vineyard Sparkling Wine Jelly with Raspberry Sorbet - £8.50

Carpaccio of Pineapple with Rum Parfait and Ginger Cake - £8.50

Selection of Calbourne Classics Ice-cream - £3 per scoop

Isle of Wight Blue, Gallybagger and Soft with IW Biscuits, Chutney and Celery - £8.50