

The Island Room at the Priory Bay Hotel

Beetroot & Mackerel

Beetroot Jelly, Horseradish Panna cotta, Pickled Garden Beetroot Salad
Seviche of Bembridge Mackerel and Beetroot Crisps

Langoustine & Black Pudding

Seared Langoustines, Pave of Black Pudding, Orange Puree, Soy Glazed Orange, Bisque
Froth

Rabbit & Pancetta

IOW Saddle of Rabbit, Pancetta Crisp, Cabbage Parcel of Shallots, Pancetta and Whole Grain
Mustard Mash, Savoy Cabbage Puree and Light Game Jus

Quail & Mushroom

Quail Crown, Quince Puree, Mushroom Duxelle, Porcini Oil, Quail Leg Confit, Veal jus and
Mushroom Foam

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Sea Bass & Tomato

Pan Seared Fillet of Line Caught Sea bass, Tomato and Cardamom Jam,
Potato Fondant, Basil Oil

Lamb & Date

Rump of Island Lamb, Medjool Date Puree, Crushed Pistachio, Yeast Extract Glazed Potato,
Rosemary Oil

Brill & Lentils

Fillet of Bembridge Brill, Lentils, Wild Mushrooms, Parsnip and Brown Butter Puree

Beef Fillet & Garlic

Roasted Fillet of Island Beef, Calvo Nero Cabbage, Red Wine and Garlic Puree, Rich Veal
Sauce
(Supplement of £6)

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Almond and Tonka Bean Financier

Poached Citrus Fruits, Orange Jelly, Blood Orange Sorbet

Chocolate Praline Finger

Swiss Meringue, Chocolate Mousse, Rich Chocolate Ganache

Rhubarb and Lemon

Lemon and Schezuan Pepper Cheese Cake, Rhubarb Carpaccio, Rhubarb Jelly, Poached Rhubarb,
Lemon Crisps, Schezuan

Pear and Walnut

Walnut and Pear Frangipane, Walnut Ice Cream, Candied Walnuts, Walnut Tuille, Pear Puree

Isle of Wight Cheeses

Red Wine Jelly, Orchard Apple Butter, Olive Puree
(Supplement of £4.50)

2-Course: £31.00

3-Course: £39.00

Six Course Gourmet Tasting Menu

Amuse Bouche

Chef's Seasonal Creation

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Langoustine & Black Pudding

Seared Langoustines, Pave of Black Pudding, Orange Puree, Soy Glazed Orange, Bisque Froth

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Rabbit & Pancetta

IOW Saddle of Rabbit, Pancetta Crisp, Cabbage Parcel of Shallots, Pancetta and Whole Grain Mustard Mash, Savoy Cabbage Puree and Light Game Jus

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Sea bass & Tomato

Pan Seared Fillet of Line Caught Sea bass, Tomato and Cardamom Jam, Potato Fondant, Basil Oil

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Lamb & Date

Rump of Island Lamb, Medjool Date Puree, Crushed Pistachio, Yeast Extract Glazed Potato, Rosemary Oil

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Chocolate Praline Finger

Swiss Meringue, Chocolate Mousse, Rich Chocolate Ganache

Isle of Wight Cheeses & Glass of Port Wine

Black Olive Puree, Sweet Wine Jelly, Orchard Apple Butter
(Supplement of £8.50)

*Your Maitre D' has carefully selected a Wine Pairing
to be enjoyed with your Tasting Menu.
A glass of wine will be presented to you with each course.*

6-Course Tasting Menu: £49.00

Wine Pairing: £ 24.00

(For your convenience, 12.5% discretionary service charge will be added to your bill)