



# Daily Specials

*This is a sample of this weeks dishes*

## Starters

Local asparagus, balsamic onions, Isle of Wight blue cheese 8.5

Black pudding free range scotch egg, piccalilli 8

Slow cooked lamb belly, smoky aubergine puree, crispy chickpeas, yoghurt 9

## Mains

Locally caught seabass fillet, sticky rice, lemongrass, ginger and coconut broth, steamed mussels, julienne vegetables 23

Steyne Farm sirloin steak, thick cut chips, brandy and black pepper sauce, Isle of Wight tomatoes, confit shallot 28

Free range pork tenderloin, tarka dahl, roasted cauliflower, baby spinach, toasted almonds 19.5

## Dessert

The Taverners tiramisu, Frangelico chocolate, almond sponge 7.5

## Tim's Wine Suggestions

**Capaia One | New Philadelphia, South Africa £39** *(Perfect with the steak)*

Expect intense flavours of blackberry, black plum and mocha. Bold and robust, smooth and mellow. Five grape varieties, led by Cabernet Sauvignon, are fermented in large oak barrels before being expertly blended and matured for 18 months in French oak.

**Pinot Gris | Waimea Estate, Nelson, New Zealand £32** *(Perfect with the seabass)*

New Zealand Pinot Gris really is an undiscovered gem. It's incredibly aromatic – but refreshing too. Waimea is on the edge of the Tasman Sea – a place regularly credited with being New Zealand's sunniest spot. Think lemon curd, pear drops, lavender and white peaches. It's got a lovely lush, creamy, silky texture with hints of exotic spice. Perfect with the seabass!