

The Island Room at Priory Bay Hotel

Crustacean & Lemon Grass Bisque

Tortellini of Langoustine, Purple Basil

Tartlet of Warmed Sardines & Vine Tomatoes

Black Olives & Soya Sauce

Sautéed Island Asparagus & Chanterelle

Poached Quail Eggs and Beef Jus

Wild Garlic Risotto

Deep-Fried Garlic Leaf, Parmesan & Chicken Jus

Warm Scallop Salad

Confit Tomato, Ver Jus

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Steamed John Dory & Pineapple

Marinated Grapefruit, Clams, Lightly Curried Jus
£5 Supplement

Pan-Fried Local Sea Bass & Artichoke

Baby Squid, Black Ink & Broad Beans

Local Dunsbury Lamb

Fennel gratin, Mint & parmesan, Thyme Infused Lamb Jus

Grilled Fillet of Island Beef & Bone Marrow

Potato Payason, Roasted Garlic Jus
£5 Supplement

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Priory Praline Finger

Crunchy Praline & Soft Chocolate Mousse.

A Selection of Isle of Wight Cheeses

Black Olive Puree, Sweet Wine Jelly & Poached Pear

Rhubarb Plate

Sorbet, Poached & Mousse

Grand Marnier Soufflé

Crunchy Biscuit and Blood Orange Sorbet

1 Course £15.50

2 Courses £28.00

3 Courses £35.00

(12.5% discretionary service charge)

The Island Room at Priory Bay Hotel

Taste of Spring at Priory Bay

Crustacean & Lemon Grass Bisque

Tortellini of Langoustine, Purple Basil.

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Sautéed Island Asparagus & Chanterelle

Poached Quail Eggs and Beef Jus

*

Pan-Fried Local Sea Bass & Artichoke

Baby Squid, Black Ink & Broad Beans

*

Grilled Fillet of Island Beef & Bone Marrow

Potato Payason, Roasted Garlic Jus

*

A Selection of Isle of Wight Cheeses

Black Olive Puree, Sweet Wine Jelly & Poached Pear

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Priory Praline Finger

Crunchy Praline & Soft Chocolate Mousse

6 course Tasting Menu £45.00
(12.5% discretionary service charge)