

# Priory Oyster Bar & Grill

Spring 2011

Oysters 6 /12, Shallot Vinaigrette & Lemon 9/17  
(Weekends Only)

Antipasto For two Cure meats, Olives, Grilled vegetables, Parmesan 13.95

## Starter

Home Cured Salmon Priory Honey & Mustard dressing £8.50

Traditional Fish Soup Gruyere Cheese, Crouton & Saffron Roullie £8.75

Local Pork Terrine Rocket, Apple & Ginger £8.50

Caesar Salad Anchovies, Bacon, Parmesan & Crouton £5.50

Chicken Liver Parfait Golden Sultana Chutney & Walnut Bread £7.95

Potted Crab Lemon & Homemade Bread £ 8.75

Prosciutto Parma Ham Galia Melon & Port Reduction £6.50

## Mains

Sirloin of Beef Hand Cut Chips, Fine Beans, Vine Tomatoes & Sauce Béarnaise £21.95

Chicken Parmesan Ratte Potatoes, Spinach & Parmesan £15.95

Island Rump Lamb Cumin Roasted Aubergine Cous- Cous & Gremolata £16.75

Slow Cooked Leg of Duck Island Squash Puree, Fine Beans & Thyme Jus £14.50

Bembridge Bouillabaisse Seafood, Fish Broth & Saffron Rouille £15.95

Pea & Mint Risotto Broad beans & Peas £7.95/ £11.95

Crab Linguine Rocket, Chilli & Lemon £8.75/ £13.95

Side: Fine Beans, Sautéed Broccoli & Almonds, New Potatoes, French Fries £3.50

## Desserts

Vanilla Crème Brulee £5.25

Dark Chocolate Fondant Malt Ice Cream £6.75

Homemade Sorbet Selection Seasonally Inspired £6.75

Local Cheese Plate Black Olive, Apple Butter, Red Wine Jelly £8.75