

The Highdown Inn

Starters

- Avocado topped with Fresh Crab
served with Mayonnaise & Side Salad £11.50
- Moules Marinière with Local Crusty Bread £10.95
- Classic Prawn Cocktail with Bakery Bread £10.95
- Battered Squid with Sweet Chilli Sauce £11.50
- Isle of Wight Tomato, Mozzarella & Fresh Basil
Bruschetta £12.50

Main Courses

- Homemade Lasagne with side salad and garlic
bread £19.95
- Confit Duck Leg with Orange & Cointreau Jus,
Hasselback potatoes & Mediterranean Roasted Veg
£25.95
- Chicken Kebabs marinated in Coriander, Spices &
Yoghurt, Tomatoes & Red Onion, served with Rice
& a Cucumber Raita £21.95 GF
- Our own homemade Pie of the Day £18.95
- IOW Butcher hand-pressed Beef Burger with
Cheese, Smoked Bacon & Onion Rings £19.95
- Slow-cooked Baby Pork Ribs
with Smokey Texas Sauce, House Slaw & Chips
£21.95
- 10oz Rump Steak with Field Mushrooms, Tomatoes
& Chef's 'Steak Butter' £24 (GF/DF*)

* Adaptions can be made to accommodate GF/DF

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Seafood

Moules Marinière with local Bakery Bread
£19.95 (DF*)

Goan Style Fish Curry with Coley, Sea Trout,
Mussels & King Prawns served with Rice,
Popadom & Mango Chutney £24 (GF)

Chef's own Beer-battered Haddock £18.95

Fresh Crab & Mussels Linguine £26

Desserts - All £8.50

Raspberry Pavlova

Chocolate Brownie with Cream or Ice-cream

Summer Fruits Crumble

Sticky Toffee Pudding with Clotted Cream

Citrus Cheesecake

Selection of Ice-creams & Sorbets £5.95

Selection of Isle of Wight Cheeses & Biscuits
£12.00



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Vegetarian & Vegan Choices - All £19.50

*Vegan Aromatic Garden Burger (Broad Beans,
Spinach & Peas)*

*Baked Aubergine topped with Ratatouille &
served with Flavoured Rice (GF)*

Curry of the Day (GF)

*Grilled Halloumi & Asparagus Salad,
Crusty Bread & Tomato Relish*

*Spicey Lentil Patty on a Flat Bread with a
couscous salad, with sour cream pomegranate*

