

The Highdown Inn

Starters or Light Bites

Soup of the Season £7.50

Stilton & Mushroom on Toast £7.50 (V)

Black Pudding Croquettes with Mustard & Aioli £7.95

Crispy Brie Wedges with Cranberry Compote £7.95

Smoked Mackerel Pate with Toasted Bread £7.95

Battered Squid with Sweet Chili Sauce £8.95

Main Course

Our own Homemade Pie of the Day £17.95

Roasted Chicken Supreme with Green Veg, Sauteed Potatoes & Mushroom Velouté £17.95

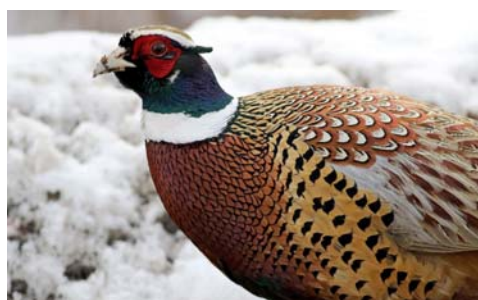
Isle of Wight Butchers Hand -pressed Burger with Cheese, Smoked Bacon, & Onion Chutney £17.95

Pan fried Duck breast with orange and Cointreau sauce dauphinoise potatoes And curly kale £21.95

Lambs Liver with Bacon, Onions & Mashed Potato £15.95 (GF)

Braised Beef Short Rib with Silverskin Onions, Smoked Panchetta, Mushrooms, Mashed Potatoes & Dark Ale Gravy £21.95

10oz Rump Steak with Field Mushrooms, Tomatoes & Chef's Steak Butter £24 (GF)



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Seafood

Goan Fish Curry with Aromatic Rice, Mango Chutney & Poppadum £26 (GF)

Moules Marinière with local Bakery Bread £19.95 / £10.50

Chef's own Beer-battered Haddock £18.95

Scampi with Chips, Tartare Sauce & Peas £13.50

Vegetarian & Vegan Choices - All £18.50

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

Vegetable Curry served with Aromatic Rice, Mango Chutney & Poppadum - (Vegan & GF)

Mushrooms Tagliatelle with Spinach, Parmesan & Creamy Garlic Sauce (Vegan)

Butternut Squash & Sage Risotto

Sweets - All £9.50

Raspberry Pavlova (GF)
Winter Fruits Crumble (V option)
Lavender Pannacotta

Warm Chocolate Brownie
Bread & Butter Pudding
Syrup Sponge & Custard

Selection of Ice-creams (V option & GF) £5.95

Selection of IOW Cheese & Biscuits £12

