



The Highdown Inn



St. Valentines Menu

Saturday 14th February 2026

*Roasted Pepper & Tomato Soup with homemade Olive & Rosemary Focaccia
(Vegan, plus GF options on request)*

Crayfish Cocktail with Avocado Mousse and Melba Toast (GF option)

Braised Pheasant with Lentils and Red Wine Jus

*Beetroot & Goats Cheese Mousse with Walnuts and Balsamic Glaze
(V, GF & Vegan option on request)*

Slow Braised Lamb Shoulder with Hasselback Potatoes, buttered Kale & Mint Jus (GF)

*Haunch of Venison with a blackberry & Redcurrant Sauce Dauphinoise Potatoes
Buttered French beans and crispy Kale*

*Herb Crusted Baked Cod Loin with Tender Stem Broccoli, Crushed New & a Caper
Butter Sauce (GF)*

*Baked Butternut Squash stuffed with Feta & Spinach, topped with Pomegranate &
Rocket, served with Herb Couscous (V, GF & Vegan option on request)*

*Trio of Desserts – Chocolate Pot with a Gingersnap Biscuit
Mini Strawberry Meringue with Strawberry Coulis
Tangy Lemon Cheesecake with Vanilla Ice Cream
(Vegan dessert available on request)*

Or

*Selection of Isle of Wight Cheeses served with Apple, Celery, Chutney & Crackers (GF
option)*

Coffee & Truffles

2 Courses £35.00 per person including a Glass of Bubbly on arrival

3 Courses £40.00 per person

