



## *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*

