



## PRIVATE DINING & EVENT MENUS

2019

*The following selection of menus have been specially created by our Head Chef, Ben Chamberlain, to enable you to select a variety of complimentary dishes to suit your requirements. Any of the dishes can be supplemented from our Vegan and Vegetarian menu for those with other dietary requirements.*

*We run two styles of menus, 'Pre Order Menus' and 'Feasting Menus', both can be found below.*

## PRE ORDER MENUS

*Once you have selected the menu you would like your guests to choose from, please circulate and let us know what each member of your group would like to order, at least 7 days in advance of you booking.*

### MENU A

*£35*

Fish Soup

*Rouille, Croûte, Grana Padano*

Mozzarella

*Figs, Truffle Oil, IOW Honey*

Ham Hock Terrine

*Sourdough Toast, Piccalilli*



Smoked Haddock Fish Cake

*Spinach, Beurre Blanc*

Grilled Chicken

*Jus, Fries*

Fish Broth

*Market Fish, Clams, Mussels, Crayfish, Chilli, Coriander*



Ice Cream Cones

*'Plank' of Judes Vanilla Ice Cream In Waffle Cones With Sprinkles and Caramel*

Dark Chocolate Mousse

*Popping Candy*

Eton Mess

*Meringues, Berries, Chantilly, Raspberry Sorbet*

A 10% discretionary service will be added to your bill

Children's and Vegan & Vegetarian menu available on request.VAT @ 20% inclusive.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients

## MENU B

£45

### Crab & Crayfish Cocktail

*Spiced Marie Rose, Clamato Gel, Iceberg*

### Tuna Tartare

*Soy Dressing, Avocado and Wasabi*

### Coppa Ham

*Soured Cream, Cherry Tomatoes, Crôte*



### Cod Fillet

*Fregula, Crab, Chilli, Tomato, Basil*

### Sirloin Steak

*12oz, Dry Aged IOW Beef, Watercress, Béarnaise, Fries*

### Whole Sea Bream

*Roasted In Garlic Butter, Rocket Salad, Fries*



### Amalfi Lemon Tarte

*Clotted Cream*

### Chocolate Brownie

*Vanilla Ice Cream*

### Berry Cheesecake

*Raspberry Coulis*



### Tea & Coffee

*House Filter Coffee, Selection of Teas*

## MENU C

£60

### Ceviche

*Sea Bass, Mackerel, Scallops, Sea Herbs*

### Butterflied King Prawns

*IOW Tomato Fondue, Garlic, Chorizo, Chilli, Crusty Bread*

### Steak Tartare

*Beef Fillet, Onions, Egg Yolk*



### Grilled Lobster

*Garlic Butter, Fries, Rocket Salad*

### Peter Hannan's Fillet Steak

*8oz, Dry Aged, Glenarm Estate, Rocket Salad, Béarnaise, Fries*

### Dover Sole

*Lemon Caper Butter, New Potatoes, Rocket Salad*

### Surf n' Turf Burger

*Aubrey Allen Beef Patty, 1/2 Lobster Tail, Tempura Claw, Bacon, American Cheese, Brioche Bun, Fries*



### Selection of English Cheeses

*Black Cow Cheddar, IOW Blue, IOW Soft, Tracklements*

### Amalfi Lemon Tarte

*Clotted Cream*

### Doughnuts

*Raspberry Compote, Custard, Salted Caramel*



### Tea & Coffee

*House Filter Coffee, Selection of Teas*

## FEASTING MENUS

Please choose a menu for the whole group, dishes come out either in 'Tapas' style or on large platters for all to share. All menus come with salads for the table 'family style'. For anyone with dietary requirements please choose individual dishes from our Vegan and Vegetarian menu. Please submit your choice at least 10 days before your booking.

### MENU D

£32

#### Anti Pasti

*Selection Of Cured Meats, Baked Chorizo, Roasted And Pickled Vegetables, Crusty Sourdough*



#### BBQ Lamb Leg

*Smoked Paprika, Tatziki, Pitta Bread, Mint Salsa Verde, Chopped Salad, Roasted New Potatoes*



#### Ice Cream Cones

*'Plank' of Judes Vanilla Ice Cream In Waffle Cones With Sprinkles and Caramel*

### MENU E

£75

#### Butterflied King Prawns

*IOW Tomato Fondue, Garlic, Chorizo, Chilli, Crusty Bread*



#### Fruits De Mer

*Lobster, Oysters, Tuna Tartare, Potted IOW Crab, Beetroot Gravlax, Accompaniments*

*Or*

#### Surf n' Turf

*Peter Hannan's Côte de Boeuf, Lobster, Béarnaise, Fries*



#### Ice Cream Cones

*'Plank' of Judes Vanilla Ice Cream In Waffle Cones With Sprinkles and Caramel*

### MENU F

£120

#### Sashimi

*Salmon, Tuna, Hamachi, Wild Sea Bass, Pickled Ginger, Wasabi, Soy*



#### Ultimate Surf n' Turf

*Peter Hannan's Côte de Boeuf, Large Lobster\*, Norwegian King Crab, Scottish Langoustine, Béarnaise, Fries*



#### Ice Cream Cones

*'Plank' of Judes Vanilla Ice Cream In Waffle Cones With Sprinkles and Caramel*

\* where available, if not we will replace with normal lobsters

A 10% discretionary service will be added to your bill

Children's and Vegan & Vegetarian menu available on request. VAT @ 20% inclusive.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients

## CELEBRATION CAKES

### Brownie Stack

*Double Chocolate Brownies, Vanilla Ice Cream, Chocolate Sauce*



### Lemon and Raspberry Sponge Cake

*Lemon Sponge, Raspberries, Chantilly*



### Baked Alaska

*Sponge, Raspberry Compote, Vanilla Ice Cream, Italian Meringue*

## LARGE WHOLE FISH

*From time-to-time we can source large fish such as Turbot, Wild Sea Bass or Large Lobster, if you would like us to explore this option for you do let us know and we will talk to our fishermen. You will need to select a 'back-up' from the above menus in case we cannot find a suitable fish for your group.*

*The fish would be at market price, roughly ranging as per the below:*

*4kg Wild Sea Bass (8 pers) £240-£260*

*4kg Whole Turbot (8 pers) £210-£260*

*4kg Large Lobsters (6 pers) £190-£240*

## OUR SUPPLIERS

*We are proud to use a range of talented and passionate suppliers from across the Isle of Wight as well as a few select specialist suppliers from further afield.*

*Most of our lobsters are caught in the bay in front of the restaurant, our tomatoes are grown in Arreton Valley, our crab comes from Bembridge and our Beef is bred on a range of the best island farms.*

*We are blessed to be surrounded by such fantastic produce and hope you enjoy our simple and respectful use of them.*

## WHITE WINE

Beyond the River, Chardonnay, Australia, NV £5.50/£20  
Cielo, Pinot Grigio, Italy, 2017 £5.75/£22.50  
Réserve St. Martin, Sauvignon Blanc, Vin de Pays d'Oc, France, 2018 £6/£23.50  
Picpoul de Pinet, Celliers du Colombier, France, 2017 £26  
Southern Lights, Sauvignon Blanc, Marlborough, New Zealand, 2018 £27  
Verdicchio dei Castelli di Jesi, Classico, Italy, 2017 £30  
Lobster Shack, Chardonnay, Viognier, Chenin Blanc, Western Cape, South Africa, 2018 £38  
Gavi di Gavi, Villadoria, Italy, 2017 £39  
Mâcon Uchizy, Cave Talmard, Burgundy, France, 2017 £40  
Chapel Down, Bacchus, Kent, England, 2017 £42  
Chablis, Alain Geoffroy, Burgundy, France, 2017 £46  
Sancerre, Hubert Brochard, Loire, France, 2017 £56  
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2017 £59  
Newton Vineyards, Unfiltered Chardonnay, California, USA, 2015 £85  
Meursault, Jaffelin, Burgundy, France, 2015 £95  
Puligny Montrachet, Louis Latour, Burgundy, France, 2016 £125

## ROSÉ

Cielo, Pinot Grigio, Blush, Italy, 2017 £6.50/£25  
Domaine Pellehaut, Cotes de Gascogne, France, 2017 £8/£28  
Domaine St. Mitre, Provence, France, 2018 £12/£39/£82\*\*/£190\*\*\*/£400\*\*\*\*  
Miraval, Provence, France, 2018 £50/£110\*\*/£230\*\*\*

VAT @ 20% inclusive.

Wine by the glass served in 175ml measures, 125ml available on request  
\* Half Bottle, \*\* Magnum, \*\*\* Jeroboam, \*\*\*\* Methuselah

## RED WINE

Réserve St. Martin, Merlot, Vin de Pays d'Oc, France, 2017 £6/£23.50  
Woolloomooloo, Shiraz, Australia, 2018 £7/£26  
Sepia Reserve, Casablanca Valley, Pinot Noir, Chile, 2017 £8/£28  
Trivento Private Selection, Malbec, Mendoza Argentina, 2017 £8.50/£30  
Sirius Sichel, Bordeaux, France, 2015 £10.50/£19\* /£39/£80\*\*  
Domaine Valmoissine, Pinot Noir, Louis Latour, France, 2015 £40  
The Crusher, Pinot Noir, California, USA, 2017 £43  
Château de Fleurie, Lorton, France, 2017 £46  
Cloudy Bay, Pinot Noir, Marlborough, New Zealand, 2015 £72  
Reserve d'Angludet, Margaux, Bordeaux, France, 2015 £80  
Brunello di Montalcino, Banfi, Italy, 2013 £120  
Château Kirwan, Margaux, Bordeaux, France, 2006 £140  
Château Gloria, St. Julien, Bordeaux, France, 2014 £210 \*\*  
Echezeaux, Grand Cru, Burgundy, Louis Latour, France, 2012 £300

## CHAMPAGNE & SPARKLING

Cielo, Prosecco, Italy £7 125ml/£35  
Champagne Chartogne Tillet, Brut £12.50 125ml/£65  
Champagne Bollinger £95  
Laurent Perrier Rosé £150/£310 \*\*  
Krug, Grande Cuvée £300  
Dom Perignon Rosé, 2005 £350

## DESSERT WINES & PORT

Petit Guiraud, Sauternes, France, 2013 £32 (Half Bottle)  
Château Rieussec, Sauternes, France, 2011 £85 (Half Bottle)  
  
Taylors LBV, Porto, Portugal, 2012 £5.50/£18 (Half Bottle)  
Churchill's Vintage, Porto, Portugal, 1994 £90

VAT @ 20% inclusive.

Wine by the glass served in 175ml measures, 125ml available on request

\* Half Bottle, \*\* Magnum, \*\*\* Jeroboam, \*\*\*\* Methuselah



## HOUSE COCKTAILS

### Mai Tai <sup>10.00</sup>

*Gosling's, Sailor Jerry, Cointreau, Orgeat, Fruit Juice, Lime Juice*

### Elderflower Spritz <sup>12.00</sup>

*St Germain, Prosecco, Soda, Syrup*

### Strawberry & Basil Lemonade <sup>10.00</sup>

*Hawthorns Gin, Crème De Fraise, Lemonade, Strawberries, Basil*

### Moscow Mule <sup>10.00</sup>

*Black Cow Vodka, Ginger Beer, Limes, Mint*

### Paloma <sup>10.00</sup>

*Tequila Blanco, Grapefruit Liqueur, Bitters, Grapefruit Soda*

### Pisco Sour <sup>10.00</sup>

*Pisco, Lime Juice, Gomme, Angostura, Egg White*

### Grape and Cucumber Breeze <sup>10.00</sup>

*Pinot Grigio, Black Cow Vodka, Gomme, Grapes, Cucumber*

### The Hut Painkiller <sup>10.00</sup>

*Gosling's, Orange Juice, Pineapple Juice, Coconut Milk, Nutmeg*

### Yellow Mary <sup>10.00</sup>

*IOW Yellow Tomato Juice, Black Cow Vodka, Spice Mix, Heirloom Tomato*

### Salted Caramel Espresso Martini <sup>10.00</sup>

*Black Cow Vodka, Coffee Liqueur, Espresso, Salted Caramel Syrup*

### French 75 <sup>11.00</sup>

*Hawthorns Gin, Prosecco, Lemon Juice, Gomme*

### Seedlip Herbal Garden (Mocktail) <sup>7.00</sup>

*Seedlip 108, Apple Juice, Lemon Juice, Gomme, Egg White*

## SOFT DRINKS

Terme di Crodo 2.50

*Lemon Soda*

*Orange Soda*

Juices 2.50

*Eager Orange Juice*

*Eager Apple Juice*

*Cranberry Juice*

*Pineapple Juice*

Fever Tree 3.00

*Indian Tonic*

*Indian Light Tonic*

*Mediterranean Tonic*

*Elderflower Tonic*

*Aromatic Tonic*

*Cucumber Tonic*

*Ginger Ale*

*Soda Water*

Water 4.00

*San Pellegrino Sparkling*

*Acqua Panna Still*

Other Softs 2.00

*Coke*

*Diet Coke*

*Old Jamaica Ginger Beer*

*Ting, Grapefruit*

## BEERS & CIDERS

1936 Bière 4.50

*4.7% ABV*

*330ml Bottles*

*Pilsner*

*Appenzeller, Switzerland*

Becks Blue 3.50

*0.0% ABV*

*330ml Bottles*

*Bremen, Germany*

Kopparberg Naked Apple 5.50

*4.5% ABV*

*500ml Bottles*

*Kopparberg, Sweden*

Kopparberg Strawberry & Lime 5.50

*4% ABV*

*500ml Bottles*

*Kopparberg, Sweden*

Islander 5.50

*500ml Bottles*

*4% ABV*

*Amber Ale*

*Isle of Wight, England*