

spring menu 2010

starters

Home made soup of the day served with croutons	£ 5.25
Breton style fish soup served with croutons, garlic mayonnaise and gruyère cheese	6.95
Chicken consommé with alphabet pasta, mixed vegetables, enhanced with truffle oil	6.95
Scallops sautéed on a bed of pea puree, smoked pancetta and sorrel	9.95
Profiteroles filled with goats cheese and onion jam, aubergine caviar, rocket leaves and pesto	6.90
Mini chicken and chorizo pie served with an orange jelly and lamb lettuce salad	7.50
Twice-baked beaufort cheese soufflé lined with roasted ground almond, finished with fondue sauce	8.20
Lymington crab, shrimps and prawn terrine bound with cocktail mayonnaise and mixed herbs with fine ciabatta toast	9.90
Beef carpaccio marinated with olive oil and lemon juice, parmesan shavings and rocket salad	8.95
Salad of cured Scottish salmon with vodka with warm potato, beetroot and crème fraîche	8.90
Lobster risotto cooked with lobster bisque and tarragon garnished with broad beans	13.00

shellfish

Whole local lobster served either cold, thermidor or cooked in garlic butter, all served with new potatoes	34.00
Assiette 'fruits de mer' a starter size selection of our shellfish served with lemon and mayonnaise	15.95
Plateau 'fruits de mer' French style platter with crab, oysters, prawns and shellfish served with lemon and mayonnaise with half lobster	32.95
Langoustines and crevêtttes with lemon and home made mayonnaise	16.00
Gigas rock oysters with lemon and shallot vinegar	½ doz 9.50 1 doz 19.00
Lymington dressed crab served with salad leaves, mayonnaise and new potatoes	15.95

Pebble Beach shellfish

We take great pride in selecting our shellfish to ensure that they are of the highest quality. The langoustines are direct from Scotland and the oysters are from the Irish Sea, other shellfish originate from the waters off the West Country.

main courses

vegetarian

Home made tagliatelle with creamy tomato and basil sauce garnished with broccoli florets and flaked almond	12.95
Asparagus and mozzarella gratin layered with tomato, egg and bread crumbs	13.50
Crique ardechoise speciality of the Ardèche region in France, made of grated potato, egg, cream, garlic and parsley cooked until crispy and served with mixed leaves and herb salad	12.95

fish

Skate wing pan fried with baby capers and lemon, served with mashed potato, mange tout, crispy onion rings and black butter	£ 16.90
Turbot and salmon steamed, served on a bed of grated carrot and celeriac, cooked with tomato and mustard, finished with a chive dressing	21.90
Seabass layered with spinach and tiger prawns, wrapped in brick pastry, served with white wine and saffron sauce	19.90
Monkfish and tiger prawns pan fried in garlic butter, served on a potato cake with a mixed herb salad and fine strips of cured ham	18.90

meat

Lamb shoulder braised like a 'navarin', cooked with white wine, tomato, spring vegetables and new potato confit	15.50
Braised pork cheek, black pudding and confit belly garnished with mashed potato, 'bigos' Polish preparation with soured cabbage, dry cepe mushrooms enhanced with 'cumin' and sautéed apple, served with cider sauce	16.50
Duck 'civet' tender pieces of duck braised in red wine with blackcurrant and ratte potatoes, garnished with sautéed mushrooms, onions and croutons	17.90
Veal cutlet pan fried with morel mushrooms, roasted shallots, dry sherry and finished with crème fraîche served with French beans and asparagus	23.50

from the char-grill

Calf's liver and bacon with mashed potato and onion gravy	16.90
Chicken breast marinated with thyme and lemon zest, served simply with rocket salad and parmesan shavings	14.50
Lamb rump served with grilled tomato and mint béarnaise sauce	18.90
Prime fillet steak 8oz	24.90
Rib eye steak 8oz	16.90
American rib steak 12oz	20.00

all meats from the char-grill are served with sautéed mushrooms, chips and mixed leaves except the calf's liver

saucés

Green peppercorn	3.00 each
Béarnaise	
Stilton and port	

side dishes

Chips	3.00 each
New potatoes with black cracked pepper	
Sautéed mushrooms with garlic butter	
Mixed vegetables	
Spinach	

side salads

Tomato and red onion salad	3.00 each
Mixed salad leaves with avocado and tomato	
Rocket leaves and shaved parmesan	
all of our salads are dressed with olive oil	

Traditional roast dinners are available at Sunday lunch time in addition to the Spring menu.

Vegetarian dish.
If you have any special dietary needs please inform a member of staff when ordering, we will do our best to accommodate you.

Some dishes may contain traces of nuts, please contact a member of staff if unsure.

We do our best to ensure our filleted fish are bone free however some may remain, please be vigilant.

All of our prices are inclusive of VAT.

FEB.10v1

spring menu 2010

lighter options menu

	£
Tiger prawns tempura	
coated in a light batter, served with sweet chilli sauce	1/2 doz 8.95 1 doz 17.90
Seafood pancake	10.95
filled with a medley of fish and shellfish bound in a cream sauce, glazed with gruyère cheese and served with a mixed salad	
Pebble Beach fish and chips	12.50
Cornish cod fillet in beer batter with chips and mushy peas	
Lemon sole goujons	12.50
served with tartare sauce, new potatoes and mixed leaves	
Omelettes	
Arnold Bennett	9.50
with mushrooms and asparagus	8.95
Scrambled egg and smoked salmon	9.50
served on a cheese muffin	
Scottish mussels	12.95
cooked with white wine, butter, onion, garlic and parsley served with chips	
Cod Niçoise	11.90
with new potatoes, French beans, tomatoes, olives and a hard boiled egg dressed with anchovy and basil mayonnaise	
Pebble beach gourmande salad	10.95
fresh salad leaves with tomato, avocado, smoked salmon and crab with a creamy dill dressing	
without the crab and salmon	6.90
Quiche of the day	8.90
served with tomato salad and new potatoes	

*Lighter options menu not available Saturday nights

morning pastries

danish (apricot, custard, cinnamon)	2.50
croissant	1.95

tea selection

breakfast tea	
earl grey	
darjeeling	
mint tea	
selection of fruit tea	all 2.00

coffee selection

americano	2.00
decaffeinated	2.00
cappuccino	2.25
latté	2.25
espresso	2.00
iced coffee	2.25
hot chocolate	2.85
liqueur coffee	5.95

sandwiches*

tuna with spring onion mayonnaise	7.50
Wiltshire ham and whole grain mustard	5.20
crab and spring onion mayonnaise	6.90
smoked Scottish salmon	6.90
chicken breast bound in a curry mayonnaise	5.50

served on a choice of locally made tomato and red pepper bread or cibatta

*sandwiches are only served in the bar and on the deck and are not available on Sundays

dessert menu

	£
Dacquoise	6.60
layers of hazelnut meringue filled with chocolate mousse and cherries marinated in brandy	
<i>pb dessert wine recommendation: An ideal accompaniment to the BOWENS FOLLY Late Harvest Riesling</i>	
Sticky toffee pudding	6.60
served with caramelised pecan nut ice cream	
<i>pb dessert wine recommendation: Try with a glass of the raisiny Vin Santo</i>	
Crème brûlée	6.60
flavoured with coffee and amareto	
<i>pb dessert wine recommendation: Balanced wonderfully by the BOWENS FOLLY Late Harvest Riesling</i>	
Hot chocolate fondant	6.60
served with pistachio ice cream	
<i>pb dessert wine recommendation: A winning combination with the Rich Flavours of our Banyuls</i>	
Lemon parfait	6.60
filled with hot raspberries topped with crunchy meringue	
<i>pb dessert wine recommendation: The perfect partner to the delicious 'Chateau du Seuil' Cérons.</i>	
Fresh and poached fruits	6.60
served as a salad with wafer thin puff pastry biscuit	
<i>pb dessert wine recommendation: A great match with a glass of the grapey 'Muscat Beaume de Venise'</i>	
Selection of home made ice creams or sorbets (4 flavours)	6.60
<i>pb dessert wine recommendation: particularly good with the grapey 'Muscat Beaume de Venise' or the delicious 'Chateau du Seuil, Cérons'</i>	
Assiette gourmande (for two people)	17.50
a selection of mouth watering desserts selected by the chef	
<i>pb dessert wine recommendation: works superbly with the 'Bowens Folly Late Harvest Riesling'</i>	
Selection of english cheeses	8.90
with biscuits, celery and mixed leaves	
<i>pb dessert wine recommendation: choose from our selection of Dessert wines and Ports</i>	

dessert champagne

	Vintage	ABV%	Bottle £	50 cl Bottle £	37.5 cl Bottle £	125ml £
Duval-leroy lady rosé,	n/v	12			33.00	
the high dosage of this blend makes it an ideal accompaniment for dessert, a subtle rounded pallet with a red fruit aroma						

dessert wines

Muscat de Beaumes de Venise	n/v	15.5	24.95		5.75
Cave des Vignerons (France)					
no doubting this delicious grapeyness is a true dessert delight.					
Château du Seuil, Cérons (France)	2004/05	13		25.95	6.50
freshly-picked waxy lemons coated in dark honey sweetness.					
Bowen's Folly Noble Late Harvest Riesling (Robertson, South Africa)	2007	9.5			18.95 6.50
racy and vibrant, yet luscious and alluring. A crisp hint of spice.					
Vin Santo del Chianti Serelle, Ruffino (Italy)	2003/04	15			21.50 7.25
an intense wine full of caramel, raisin and spiced aromas. Complements the almond biscottis beautifully.					
Banyuls, Cuvee Joseph Geraud, Domaine Pietri-Geraud, Collioure, Vin Doux Naturel	1999	16.5	34.50		5.75
The perfect answer for chocolate desserts. Dark brooding fruit, very rich and intense, abundant and powerful, brimming with forward black fruits and sweet mixed spice.					
Port					50ml
Quinto de la Rosa LBV		20			3.95
Quinta de La Rosa Tawny LBV		20			3.75
Fonseca Vintage (Vintage may vary, please ask)		20	85.00		9.20

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Spring party menu

Starters

V Home made soup of the day
served with croutons

Scallops
sautéed on a bed of pea puree, smoked pancetta and sorrel

Mini chicken and chorizo pie
served with an orange jelly and lamb lettuce salad

V Twice-baked beaufort cheese soufflé
lined with roasted ground almond, finished with fondue sauce

Lymington crab, shrimps and prawns terrine
bound with cocktail mayonnaise and mixed herbs with fine ciabatta toast

Salad of cured Scottish salmon with vodka
with warm potato, beetroot and crème fraîche

Main Course

V Home made tagliatelle
with creamy tomato and basil sauce garnished with broccoli florets and flaked almond

Skate wing
pan fried with baby capers and lemon, served with mashed potato, mange tout, crispy onion rings and black butter

Seabass
layered with spinach and tiger prawns, wrapped in brick pastry, served with white wine and saffron sauce

Lamb shoulder

braised like a 'navarin', cooked with white wine, tomato, spring vegetables and new potato confit

Duck "civet"

tender pieces of duck braised in red wine with blackcurrant and ratte potatoes, garnished with sautéed mushrooms, onions and croutons

Rib eye steak 8oz

served with sautéed mushrooms chips and mixed leaves

Desserts

Sticky toffee pudding
served with caramelised pecan nut ice cream

Crème brûlée
flavoured with coffee and amaretto

Hot chocolate fondant
served with pistachio ice cream

Lemon parfait
filled with hot raspberries topped with crunchy meringue

Selection of home made ice creams or sorbets (4 flavours)

Selection of English cheeses with biscuits, celery and mixed leaves

An optional 10% gratuity will be added to all parties of ten or more. Parties of 10 or more will require a pre order or set menu (please discuss with a Manager)

2 courses £23.90
3 courses £29.90

V vegetarian dish

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