

T H E
Terrace
ROOMS & WINE

Menu - £80 | Paired Wines - £50

Chips & Dips

Crab, Spice & Apple
Gurnard, Rhubarb & Red Pepper
Beef, Butter & Garlic
Hundred Hills Blanc de Noirs 2018

Mackerel

"Flavours of Sauvignon Blanc"
Te Mata 2020 Sauvignon Blanc, Marlborough

Lobster & Scallop

Stuffed Leek & Bisque
Bandol Rose 2020

Briddlesford Dairy Beef

Mint & Eucalyptus Green Pepper, Berry Sauce
"The Cigar" Coonawarra Cabernet 2020, Yalumba

Mutton Tagine

Roasted Loin, Rhubarb-rolled Braise
Poached Carrot, Swede & Apricot
Sauce of Salted Kalamansi, Alexanders & Apricot
Pinot Gris "on skin" 2020, Moorooduck Estate, Australia

Wight vs World Cheese Course

Apple Chutney, Apple & Pumpkin Seed Soda Bread
Vin Juane 2016, Jura

Burnt Briddlesford Butter & Limerstone Honey Tart

Honey-Poached Apricot, Honey Jelly, Honey Cream
Cesar Florido, Moscatel Dorado NV

Suppliers

Crabs - We've Got Crabs
Goat - Kingston Farm
Goats Cheese - Green Barn
Tomatoes - The Tomato Stall

Fish & Scallops - P&W Fisheries
Game - Cheverton Shoot

Honey - Mary Case
Fruit & Veg - Living Larder
Dairy & Beef - Briddlesford Farm
Cheese - IoW Cheese Co

Lobster - Ventnor Haven
Venison - IoW Deer Park



St Augustine Villa, Esplanade, Ventnor, PO38 1TA
theterraceventnor.co.uk