

WATER SIDE

LANGSTONE QUAYS

Senses Menu

Starters

Rosary Ash V £7.50

Rosary ash goats cheese pannacotta, ras-el-hanout caramel,
pickled beetroot, apple
Luna del sur Chardonnay, San Juan
175ml £6.50

Scallops £13.50

Scallops, sweetcorn, dukkha spice, crispy cauliflower,
Tamrind, shoreline sea herbs
Los intocables San Juan black Malbec, San Juan
175ml £7.00

Beef £9.50

Treacle cured carpaccio of beef fillet, horseradish ice cream,
Pickled onion, nsturtium
Montepulciano d'Abruzzo, Parini
175ml £5.25

Tuna £8.50

Rare tuna, yuzu & soya, wasabi, nori seaweed, squid ink,
smoked pepper, grilled watermelon, cucumber
Marchesi Ervani Pinot Grigo Rosata, Pavia
175ml £6.25

Octopus £8.50

Salad of slow cooked octopus in red wine, lime shallots
Rocket, soya beans, radish & cilantro
Nederburg The Manor Cabernet Sauvignon, Western Cape
175ml £6.50

Main Courses

Chicken & Spice £17.50

Breast of chicken in tamarind & masala spice
Coconut carrots, red lentil dhal, green raisin, curry oil
Cotes de Provence Rose, M, Minuty
Bottle £37.50

Sea bream £17.50

Chard sea bream fillet, 'Rosi' style crab cakes with lemon & caper,
Salted cucumber, sour yogurt, dill oil
Leefield station Pinot Gris
Bottle £30.00

Souffle £15.50

Double baked Winchester cheddar souffle
Celeriac, apple & walnut salad
Cotes du Rhone, Les Abailles, Jean Luc Columbo
Bottle £39.50

Duck £21.50

Corinander glazed chateaux de crontier Duck breast
Braised root vegetables, puy lentils, red wine sauce
Chalk Hill Luna Shirz, McLaren Vale
Bottle £35.00

Pork Cheeks £17.50

Braised in clove & orange, Celeriac puree,
Baby leeks, clove jus
Caves road Cabernet Sauvignon, Margaret River
Bottle £37.00

Tempura £15.50

Grilled Soy marinated Tofu, Pickled enokki mushroom
Tempura vegetables, yuzu & black sesame dressing
Weingun Winter Reisling Trocken, Rheinhessen
Bottle £40.00

Should you have an allergy to any particular foods, please tell a member of our team and we will endeavour to adjust the dishes for you.

Please note that some of our dishes may contain nuts or traces of nuts. Our menu descriptions do not list all ingredients. If you have any concerns or would like to see our allergen menu please ask a member of our team

Desserts

Inaya 65% chocolate £8.00

Hot chocolate orange fondant, white chocolate ice cream

Dalva 10 year old tawny port
75ml £5.50

Violet & yogurt £7.50

Greek yogurt pannacotta, dried yogurt, violet dust,
Honey yogurt sorbet, violet micro sponge

Marchesi Ervani Pinot Grigio Rosato, Pavia
175ml £5.25

Lemon & poppy seed £8.00

Goats curd mousse, basil meringue, poppy seed sponge.

Lemon curd, poppy tuille

Floralis Moscatel Oro Catalunya, Torres
175ml £7.00

Apple & earl grey £8.00

Iced earl grey parfait, bergamot jelly, apple & matcha tea sorbet

Poached sour apple, raw shortbread

Wicked lady White Zinfandel California
175ml £6.25

Sideways £8.00

Milliefeuille, banana mousse, caramelized bananas,
Rum & raisins, caramel cream

Imperativo Prosecco extra dry
125ml £6.50

Local cheese £12.00

Tunworth, isle of wight blue, rosary ash goats,
Tornegus, Winchester cheddar, Sussex crumble
Waterbiscuits, chutney & quince

Dalva Ruby Reserva Port
75ml £5.00

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