

T H E
Terrace
Y A R M O U T H

Dinner – Thursday 17th January 2024

Today's Focaccia – Fennel with Whipped Malt Butter

Fizz (125ml)
Simpsons Classic Cuvée 14
Drappier Champagne 15

Aperitifs
Terrace Mimosa 10

Crafted Beer
Fruity, hoppy, citrusy Brewdog
Elvis Juice 6.5

Wine of the Day
Ripe & Buttery Chardonnay
175ml 8

Starters

Ham & Turkey Terrine (GFR) 9.5
Onion puree, sage croute, caramelized fig

Cod Gratin (GFR) 12
Fennel sauce, shaved fennel, fennel seed croute

Root Vegetable Bruschetta (VGR) (GFR) 9
Confit garlic, feta, basil pistou

Spiced Celeriac Soup (V) (GF) (N) 9
Orange, endive & hazelnut salad

Roast Partridge Breast (GF) (N) 12
Roast squash, apple & sage sauce, roasted walnuts

Cured Chalk Stream Trout (GF) 11
Trout rillettes, pickled beetroot, apple, horseradish, fish skin crackling

Mains

Skate Wing "Bonne Femme" (GF) 28
Potato rosti, baby globe artichoke, green beans

Sea Bass Fillet 25
Potato, leek & bacon chowder, steamed mussels

"Coq au Vin" 22
Chicken supreme, pork belly, pearl onions, red wine sauce, mash potato, green beans

Pork Tenderloin (GFR) 23
Pearl barley, roast root vegetables, confit Roscoff onion, mustard sauce

Cauliflower Roasted in Sage Butter (V) (GF) 20
Butternut squash & cumin sauce, green beans, potato rosti

Baked Leek Polenta (VGR) (GF) 20
Gallybagger, haricot bean cassolette, roasted root vegetables

Desserts

Bread & Butter Pudding (V) 9
Rum & raisin ice cream
Late Harvest Viognier/Sauvignon (75/375ml) 7 / 26

Vanilla Panna Cotta (GFR) 9
Spiced berry compote & shortbread
Domaine de Durban, Muscat de Venise, 2019 (75ml) 7

White Chocolate Cheesecake 9
Mango & lime compote
Royal Tokaji Late Harvest (75/500ml) 8.50 / 40

Pear & Frangipane Tart (V) 9
Ginger crème fraîche
Late Harvest Viognier/Sauvignon (75/375ml) 7 / 26

Chocolate & Prune Sponge (V) 9
Hot chocolate sauce & vanilla ice cream
Castelnau de Suduiraut, Sauternes, 2013/2014 (75ml/375ml) 11/42

Vanilla Ice Cream (GF) (VGR) 6
Add espresso 2, chocolate sauce 2 or Gonzalez Byass PX (35ml) 4

Dish of the Day

8oz loW Rump Steak (GF) 28
Potato fondant, roasted loW tomato, king oyster mushroom, Roscoff onion, jus

Suggested Wine Pairing
Descoberta Colheita Tinto, Case Da Passarella, Portugal, 2019 45



We think it's sad that West Wight only has one curry house so during winter we open our own Terrace Tandoori on Wednesday nights from 6-8pm. This year it's £26 for curry, rice, chutney, bread, poppadom & salad with 16 different options available. Now that's a better deal than the curry house! These nights get busy so book in now or reserve a takeaway.

(VG) - Vegan | (V) - Vegetarian | (GF) - Gluten Free | | (GFR) – Gluten Free on Request
(N) – Contains Nuts | Please advise us if you have any allergies.