

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

## Lunch – Thursday 18<sup>th</sup> January 2024

*Today's Focaccia - Rosemary with Chive Butter*

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

**Aperitifs**  
Mimosa 10

**Craft Beer**  
Fruity, hoppy, citrusy Brewdog  
Elvis Juice 6.5

**Wine of the day**  
Light & Juicy Tempranillo  
175ml 8

### The Terrace Two Course Set Lunch £10

Mushroom Soup, Focaccia & Arancini (GFR)  
Skate, Cavolo Nero, Crispy Onions & Red Lentil Dhansak (GF)  
Rhubarb & Apple Crumble with Proper Custard (GF)  
*+ £5 for three courses.*

### Starters

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

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

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

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

Tomato & Basil Bruschetta (VGR) (GFR) 9  
*Confit garlic, feta, basil pistou*

Roast Partridge Breast (GF) (N) 12  
*Roast squash, apple & sage sauce, roasted walnuts  
(May contain shot!)*

### Mains

Skate Wing "Bonne Femme" (GF) 26  
*Potato rosti, baby globe artichoke, green beans*

Herb Crusted Cod 26  
*Potato, leek, bacon chowder, steamed mussels*

"Coq au Vin" 22  
*Chicken supreme, pork belly, pearl onions, red wine sauce, creamed potatoes, 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 cassalette, roasted root vegetables*

### Desserts

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


Orange Brulee (GFR) 9  
*Orange salsa & 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 fraiche  
Late Harvest Viognier/Sauvignon (75/375ml) 7 / 26*

Chocolate & Prune Sponge (V) 9  
*Hot chocolate sauce & vanilla ice cream  
Castelnaud 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*

 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 20 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

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**Under 12's Menu**

**Mains**

Cod Goujons, Fries, Peas (GFR) 8

Leek Polenta (VG) 6

Crispy Chicken & Fries (GF) 8

**Desserts**

Chocolate Bread & Butter Pudding with vanilla ice cream (V) 6

Rocky Road Sundae (GF) 6

Vanilla Ice Cream & Chocolate Sauce (VG) 5