



# THE WEST BAY

## BRASSERIE

### Starters

Seasonal soup  
*Homemade bread*

Warm violet artichoke salad  
*tomato, olives and lemon dressing*

Smoked duck and poached pear salad  
*Isle of Wight blue cheese and walnut vinaigrette*

Homemade salmon gravlax  
*Baby capers, winter greens and lemon vinaigrette*

Antipasto (for two to share)  
*Cured meats, gorgonzola, olives, sun dried tomatoes, grilled vegetables*

### Mains

Grilled Orkney salmon  
*Red onion, chorizo and white bean cassoulet, sweet pepper purée*

Aromatic chicken fricassee  
*Buttered kale and roasted parsnips*

Branstone farmed pork shoulder  
*Salsify, shiitake mushrooms and bok choy sauté and a natural jus*

Kemp hill farm 8oz sirloin steak  
*Three times cooked chips, Isle of Wight blue cheese, red wine sauce*

Pan fried ricotta gnocchi  
*Grilled Mediterranean vegetables and pesto sauce*

### Side Orders

Real 3 times cooked chips

French fries

Winter leaf salad

Seasonal vegetables