

# THREE BUOYS

## NIBBLES

Warm bread, flavoured butters **5** / Olives **3.5** / Artichoke crostini's **4** / Rosemary Spiced Nuts **3.5**  
Beetroot dip, croutes **4**

## TO BEGIN

### **Three Buoys Tasting Slate – two to share 18**

Tiger prawns, chorizo, asparagus, hake bites, polenta, cumin sweet potato, IOW tomatoes, paprika yoghurt

### **Seared Scallops 9.5**

Curried cauliflower, pomegranate, coriander

### **Isle of Wight Heritage Tomatoes 7**

Green barn goat's curd, baby onion, black olive

### **Smoked Duck Breast 7.5**

Beetroot, pickled walnut, white onion puree

### **White Crab 8**

Quinoa, brown crab, saffron fennel, radish, orange

## MAIN COURSE

### **32 Day Dry Aged IOW Sirloin Steak (300g) 26**

Cumin sweet potato, Isle of Wight heritage tomato, wild garlic pesto, crumbled feta

### **Masala Cod Loin 15**

Sweetcorn, beetroot, asparagus

### **Three Buoys Prime Beef Burger 14**

Brioche bun, chorizo ketchup, Monterey Jack, tomato, baby gem lettuce, skinny fries, smoked paprika aioli

### **St Austell Bay Mussels 7.5 / 15**

Piccolo tomato, chorizo, garlic croute

### **Pork Loin Medallions 16**

Harissa tomato sauce, artichoke, white anchovy

### **Roasted Carrot 14**

Chickpea, Gorgonzola, walnut, watercress salad

### **Gin Battered Fish and Lemon Salted Chips 13.5**

Pea puree, tartar sauce

## SIDES

Polenta **4** / Seasoned skinny fries **3.5** / Garlic ciabatta, Grana Padano **3** / Tender stem broccoli, almond, caper **4.5** / Maple glazed baby potatoes, chorizo, chive **4** / Charred sweetcorn, piccolo tomato, radish **4** / Granny Smith, pickled walnut, watercress **4** / Cumin sweet potato, feta, wild garlic **4**