

SALTY'S

&

Après

PROVENCE

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£65 per person for three courses, includes welcome drink and live music

STARTERS

BURRATA, ISLE OF WIGHT TOMATOES & BASIL

Hand-picked heritage tomatoes from the island, oil-cured black olives, torn basil

CHARGRILLED MACKEREL, WATERMELON & WASABI

Line-caught mackerel tartare, compressed watermelon, wasabi purée, lime

GLAZED PORK CHEEK & PEACHES

Slow-braised local pork cheek, pickled and roasted peach, tarragon

MAINS

ISLE OF WIGHT DRESSED CRAB

Landed daily along the coast, garden salad, new potatoes, lemon mayonnaise

ISLE OF WIGHT LAMB RUMP

Pasture-raised island lamb, courgette, mint, sweetbreads, samphire, goats curd

TODAY'S DAY BOAT CATCH: COD

Landed that morning, tomato, fennel, sea herbs, new potatoes

SUMMER VEGETABLE RISOTTO

Broad bean, pea and mint finished with mascarpone

DESSERTS

AMALFI LEMON & RASPBERRY PAVLOVA

Fresh fruit, cream, meringue

CHOCOLATE DELICE

White chocolate ice cream, caramel popcorn

ISLE OF WIGHT CHEESEBOARD

A selection of cheeses from island dairies, crackers, chutney

Pre-orders required via email to manager@saltysiw.co.uk by 6th September