



**HERON**

ISLE OF WIGHT

## **MENU**

### ***Blind Tasting***

*£85 per person or £110 with wine pairing.*

### **TO GET YOU STARTED**

*Taste of all £15*

#### **Pistachio Choux Bun £7**

*Chicken Liver, Isle of Wight Black Garlic*

#### **Waldorf Tart £7**

*Grape Jam, Apple, Celery, Pickled Walnut and  
Shaved Isle of Wight Blue*

#### **Smoked Living Larder Potato £5 (GF)**

*Sour Cream, Seaweed Caviar*

#### **Belted Galloway Sticky Beef Bon Bon £6 (GF) (DF)**

*Oyster Emulsion, Oyster leaf*

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### **FROM THE SOIL**

#### **Stuffed Roscoff Onion £14**

*Old Winchester Cheddar and Sourdough, French  
Onion Consommé, Black Truffle*

#### **Ras el Hanout Spiced Cauliflower £11 (GF)**

*Red Lentil Dahl, pickled carrot, Crème Fraiche,  
Crispy Kale*

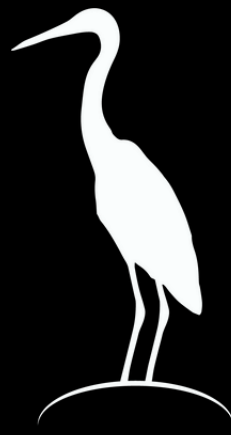
#### **Egg and Soldiers £12**

*Slow Cooked Hen Egg, Buttered Wild Garlic,  
Nasturtium, Brioche*

#### **Isle of Wight Confit Garlic Gnocchi £15**

*Chargrilled Broccoli, Broccoli Puree, Dry Aged  
Parmesan, Ceasar Beurre Blanc*

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## FROM THE SEA

**Whisky and Treacle Cured Salmon £16**

Vichyssoise Dressing, Leek Top Emulsion,  
Burnt Leek and Crispy Potato

**Fish & Chip £28**

Halibut, Malt Vinegar, Island Ale Batter Scraps,  
Beef Fat Pont Neuf Potato and  
Warm Tartare Sauce

**Taste of Sea £19**

Hand Dived Scallop, Pickled Mussels, Elderflower  
Vinegar, Clams, Sea Herbs, Potato  
& Gallybagger Espuma

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## FROM THE FARM

**Isle of Wight Garlic and Herb Crusted  
Comley Lamb Saddle £26**

Smoked Aubergine, Chard Onion, Yoghurt,  
Lamb Jus

**Coronation Spiced Cheverton Rabbit £16**

Feuille De Brick, Rabbit Rilette, Piccalilli, Raisin Puree

**The Cut of the Day from Our Nunwell Farm Pure Bred  
Belted Galloway**

Please ask a member of staff for more details

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## FROZEN

**Mermaid Zest Gin & Tonic Sorbet £12**  
Cucumber & Lime

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## SWEET TREATS

**Rhubarb & Custard £12**  
Egg Custard Tart, Doughnut, Poached Rhubarb,  
Rhubarb Sorbet

**Caramel Sous Vide Pineapple £12 (GF)**  
Island Bee Honey Jelly, Candied Pistachio, Mermaid  
Spiced Rum and Raisin Ice Cream

**Opera Cake £12**  
Dark Chocolate Ganache, Hazelnuts, Salted Caramel,  
Chocolate Sorbet

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## AFTERS

**Cheese of the Day £12**  
Red Chutney

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## ADDITIONS

Pommes Frites £4 (GF) (V) (VE) (DF)  
Petits Pois Peas £4 (GF) (V)  
Cauliflower & Broccoli Gratin with Chopped  
Hazelnuts £7 (V) (N)  
Grilled Tenderstem Broccoli (GF) £6

