



**KEPPEL'S
HEAD HOTEL**

Captain's Table Restaurant Evening menu

Appetizers

Marinated Queen Olives	£2.00
Warm Focaccia Olive Oil and Balsamic	

Starters

Homemade Soup of the day with Toasted Sourdough	£5.00
Pork, Apricot and Pistachio Terrine	£6.00
Guinness and Apple Chutney, Grilled Baguette	
Thai Salmon Fishcakes	£6.50
Sesame and Soy Dipping Sauce	
Balsamic Roasted Red Onion Tart	£6.00
Sun Blush Tomatoes and Grilled Goats Cheese	
Cajun Fried Seafood, Octopus, Squid and Prawns	£7.00
Confit Tomato, Yellow Pepper and Coconut Puree, Samphire	

2 Course Dinner £16.50

3 Course Dinner £20.00

Supplements

£2.00 6oz Steak

£4.00 8oz Steak

Please Inform Your Server Of Any Allergies

Captain's Table Restaurant Evening Menu

Mains

Pan Fried Isle of Wight Rib Eye

Buttermilk Onion Rings and Smokey Roast Tomatoes
(Add Green Peppercorn Sauce £1.50)

£16.50 6oz
£18.50 8oz

Honey Glazed Confit Duck Leg

Sweet Potato Dauphinoise, Sesame Pak Choi, Celeriac Puree With Port And Cherry

£13.00

Keppel's Head 8oz Burger

(Chilli Beef/Plain/Vegetarian)

Served in a Brioche Bun with Lettuce, Tomato, Mayo,
Chilli or Plain Cheese
With Triple Cooked Chips
(No Bun Option Available, With Extra Salad)

£10.50

Beer Battered Cod

Triple Cooked Chips, Mushy Peas and Tartare Sauce

£ 12.50

Butternut Squash Risotto

With Fried Kale, Pine Nuts and Chilli

£10.50

Pan-fried Chicken In Serrano Ham

Hasselback New Potatoes, Creamed Mushroom and Tarragon, Crispy Skin,
Pickled Mushrooms With Truffle Oil.

£13.00

All Served With Seasonal Vegetables

Belgian Chocolate Fondant

Homemade Vanilla Ice-cream and Mixed Berries
(Please Allow 15mins for this dessert)

Desserts

£5.00

Fig and Honey Crème Brûlée

Served with Orange Shortbread

£5.00

Homemade Ice Cream or Isle of Wight Sorbet

Served with a Tuile Wafer

£5.00

British and European Cheese Selection

Chutney and Crackers

£7.00