

# edulis

restaurant

at VENTNOR BOTANIC GARDEN

## Autumn Suppers

### Entree

A selection of Mediterranean mixed olives, sundried tomatoes, rosemary and garlic olive oil & Italian focaccia bread (v) 4.75

Salami & Roasted Pepper Baked Bruschetta with Isle of Wight Blue Cheese 8.00

Just the olives? 3.50 (ve)

### Main

Seafood tagliatelle with Parmesan cream 9.75

Wine pairing...Adobe Reserva Chardonnay - Chile

Lasagne with buffalo mozzarella 9.75

Wine pairing...Adobe Reserva Malbec - Chile

Pumpkin & portobello mushroom risotto 9.25 (ve)

Wine pairing...Adobe Reserva Merlot - Chile

### Something sweet?

Coconut cornbread with clotted cream 5.00

Wine pairing...Adobe Reserva Gewurztraminer - Chile

Ask a member of the team for our fresh selection of cakes 4.95

Served with delicious vanilla ice cream made on the Isle of Wight  
& we'll create your favourite coffee just how to like it.

