



Breakfast Menu

Served until 11am

Luxury Scrambled Egg  £8.50

Creamy scrambled egg on toasted sourdough

Gluten free option available

Add bacon for £2.50

Omelette as you like it  **GF** £8.95

Choose any fillings: cheese, sauteed onion, tomato, mushrooms

Add a side of bacon for £2.50

Old Fashioned Blueberry Pancakes £9.95

Served with bacon, maple syrup and clotted cream

Brioche French Toast  £9.95

Topped with clotted cream, blueberries and maple syrup

Superfood Porridge  **GF** £7.95

Served with chia, flax seeds, apricots, a pot of honey
and fresh blueberries

Vegan option available

If you have a food allergy, intolerance or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order.



GF Gluten free

 Vegetarian



THE PLANTATION ROOM CAFÉ

AT VENTNOR BOTANIC GARDEN

Bruschetta

Gluten free option available

English Crab

£ 13.95

Toasted sourdough topped with fresh English crab and picked fennel & lemon wedge

Buffalo Mozzarella & Avocado

£ 12.95

Toasted sourdough topped with creamy buffalo mozzarella, smashed avocado topped with flaxseed and a drizzle of extra virgin olive oil

Mushroom and Garlic

£ 12.95

Toasted sourdough topped with seasonal mushrooms in a creamy garlic sauce with peppery rocket

Isle of Wight Tomatoes

£ 11.95

Toasted sourdough topped with Isle of Wight tomatoes marinated in garlic and basil with a balsamic glaze

Homemade Soup of the Day **GF**

Freshly prepared served with toasted sourdough or warmed home baked cheese scone. See Chalkboard

with cheese scone

£ 10.95

with toasted sourdough

£ 9.95



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 Vegetarian



THE PLANTATION ROOM CAFÉ

AT VENTNOR BOTANIC GARDEN

Sharing Boards for 2

£ 3 5

Gluten free options available

Isle of Wight Cheese Board

A selection of locally produced cheeses, including blue, soft, Gallybagger, and mature red cheeses, served with artisan chutneys, sourdough bread, crackers, and seasonal fruit

Charcuterie Board

A selection of cured meats served with marinated olives, cornichons, stuffed vine leaves, artisan chutney, and sourdough bread for sharing

Add a glass of red wine with that!

Ploughmans Platter

A traditional British sharing platter featuring Isle of Wight cheeses, honey roast ham, a selection of chutneys, pickles, toasted sourdough, seasonal fruit, and fresh salad leaves

See our chalkboard for today's specials.



Barra Gallega Crusty Baguette

Served with seasonal salad garnish and sea salt crisps

Honey Roast Ham

£ 11.95

Served with a creamy wholegrain mustard mayonnaise, paired with crisp salad leaves

Tuna Crunch

£ 11.95

Tuna mayonnaise, crisp lettuce and crunchy red onion.

Cheese and Spiced Tomato Chutney

£ 11.95

Mature Cheddar cheese paired with a rich, spiced tomato chutney, served with crisp salad leaves

Vegan option available

Main Plates

Chicken Caesar

£ 14.95

Crisp romaine lettuce tossed in classic Caesar dressing with grilled chicken, crunchy croutons, shaved Parmesan, and a touch of cracked black pepper

Red Lentil Dahl VEGAN

£ 12.95

A fragrant, mildly spiced red lentil curry slow-cooked with tomatoes, garlic, ginger, and warming spices, served with Naan bread

Traditional Greek Salad

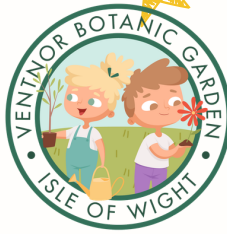
£ 13.95

A refreshing mix of Isle of Wight tomatoes, cucumber, red onion, olives, and feta cheese, finished with oregano and a light olive oil dressing



GF Gluten free

 Vegetarian



Little Adventurer's Menu

Mac & Cheese 

Served with toasted sourdough

£7.95

Soup of the Day  VEGAN

With crusty sourdough

£7.95

Half Baguettes

Sausage

Sausage, served with a salad garnish and sea salt crisps.

Gluten free option available

£7.95

Crunchy Cheddar 

Cheddar with a choice of cucumber or tomato, served with a salad garnish and sea salt crisps

Vegan and gluten free option available

£7.95

Peanut butter & Banana 

Peanut butter & Banana on toasted sourdough

£6.95

For children aged 12 and under

Includes Great British
Summer VAT savings