

Whilst You Wait

Mixed Italian Marinated Olives £5.50 **VE GF**

Rustic Bread & Balsamic Oil £6 **VE GF*** Add Olives – £3

Hummus & Toasted Flatbread £6 **VE GF***

Starters



Soup of the Day £8 **VE* GF***

Crusty bread and butter

Isle of Wight Tomato Bruschetta £8.50 **VE GF***

Modena balsamic dressing, pea shoots

Smoked Salmon & Cod Fishcake £10

Sweet chilli sauce and dressed rocket

Seafood Cocktail £12 **GF***

Shell on prawns and smoked salmon with our homemade seafood dressing

Isle of Wight Beef & Ale Croquettes £9

Spicy red onion chutney and dressed rocket

Burgers

Local Butchers 8oz Burgers, all served in a Brioche Style Bun with Triple Cooked Chips and Isle of Wight Red Squirrel Farm salad (All can be made **Gluten Free** upon request)

Buddle Blue Burger £20

Red onion marmalade, lettuce and tomato

Bacon, Brie & Cranberry Burger £20

With lettuce and tomato



Locally Made 8oz Cheese & Bacon Burger £18

Classic burger sauce, lettuce and tomato

Spiced Lentil & Spinach Burger £17 **VE**

Topped with vegan Applewood smoked Cheddar and spicy red onion marmalade, lettuce and tomato

• Double Up Your Burger Patty – add £4.50

• Onion Rings & Homemade Slaw – add £4

V = Vegetarian, **V*** = Vegetarian Option Available, **VE** = Vegan

VE* = Vegan Option Available, **GF** = Gluten Free, **GF*** = Gluten Free Option Available

Mains



10oz Sirloin Steak £32 **GF***

Roasted tomato and mushroom, triple cooked chips and chunky onion rings

• Peppercorn Sauce £3.50, Stilton Sauce £3.50, Garlic Butter £2

Isle of Wight Steak & Ale Mushroom Pie £20

Seasonal vegetables with garlic mashed potato or chips

Salt, Pepper & Chilli Pork Belly £21

Garlic pomme purée, green beans and a soy reduction

Lentil & Mediterranean Vegetable Wellington £17 **VE**

Olive and feta Isle of Wight Red Squirrel Farm salad

Isle of Wight Garlic & Mushroom Linguini £18 **V**

Rustic garlic bread and balsamic glaze

Honey & Mustard Roasted Ham, Egg & Chips £16 **GF**

Two eggs and garden peas

Creamy Seafood Linguini £21

Squid, prawns, mussels and octopus in a creamy dill sauce topped with a Modena balsamic reduction and garlic bread



Mariners Pie £22

Fish, crustaceans and molluscs in a creamy sauce topped with cheesy garlic mashed potato with a side of seasonal greens

Beef Lasagne £19

Rustic garlic bread and Isle of Wight Red Squirrel Farm salad

Isle of Wight Ale Battered Fish Fillet £19

Triple cooked chips, garden peas, lemon and tartar sauce

Breaded Scampi £18

Triple cooked chips, garden peas, lemon and tartar sauce

Salads

Our salad leaves (along with some of our other fruit and veg) is sourced from a local business called Red Squirrel Farm, it is all organically grown at their farm here on the Isle of Wight.

Fried Halloumi & Roasted Red Pepper Salad £16 **V**

Isle of Wight Red Squirrel Farm Salad with The Buddle's mustard salad dressing

Caesar Salad £14 **V* GF*** Add Chicken & Bacon – £4

Creamy dressing, tossed leaves, anchovies and croutons

Smoked Salmon & Cod Fishcake Salad £17

Isle of Wight Red Squirrel Farm salad with The Buddle's mustard salad dressing

Sandwiches Available 12-4pm

Served with Salad and choice of White or Brown Bread

Upgrade to Chips for £3.50

Cheese & Red Onion Chutney £8 **V GF***

Hummus & Roasted Red Pepper £8 **VE GF***

Ham & Dijon Mustard Mayo £9 **GF***

Isle of Wight Ale Battered Fish Fillet & Tartar Sauce £11

Bacon, Brie & Cranberry £10 **GF***

Crab Mayo & Baby Gem £14 **GF***



Desserts

Oreo Cheesecake £8.50 **V**

Chocolate sauce and shavings

Apple & Summer Berry Crumble £9.50 **VE* GF**

Choice of Isle of Wight vanilla ice cream or custard

Chocolate Tart £9 **VE* GF***

Isle of Wight vanilla ice cream and summer berry compote

Sticky Toffee Pudding £9 **V**

Isle of Wight vanilla ice cream and caramel sauce

Summer Berry Eton Mess £9 **V**

Whipped cream, meringue and strawberries served in a glass

Cheesy Buddle Board £14 **V**

Mature Cheddar, Stilton and Brie served with crackers, butter, chutney and apple

Ice Cream 1 Scoop £3.50 | 2 Scoops £6 | 3 Scoops £8 **V GF***

Vanilla, strawberry, chocolate, salted caramel

Sorbet 1 Scoop £3 | 2 Scoops £5 | 3 Scoops £7 **VE GF**

Mango, raspberry, lemon

Sides

Triple Cooked Chips £5 **VE GF** Add Cheese – £2

Seasonal Vegetables £5 **VE GF** | Side Salad £5 **VE**

Garlic Bread £6 **VE** | Cheesy Garlic Bread £8 **V**

Homemade Coleslaw £4 **V GF** | Onion Rings £5 **VE**

ALLERGIES & INTOLERANCES Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request however we may not be able to provide information on other allergens.

FRIED FOOD Where a vegetarian or vegan dish is deep-fried, we cannot guarantee that they have been cooked in dedicated vegetarian/vegan fryers. Products that are deep fried and do not contain specific allergens can be contaminated by the use of multi allergen fryers.

DISCLAIMER We regret that we cannot guarantee that our fish, shellfish & meat dishes do not contain bones or shell. Where we state a weight, it is a approximate raw weight and 1oz equals 28.5g eg: 8oz Burger = 227g

BRUNCH

Served 9am – 11:30am Daily

Buddle Benny £9.50

Toasted bagel topped with poached eggs, crispy bacon, wilted spinach and hollandaise sauce

Avo' On Toast £9 V

Sourdough topped with smashed avocado, poached eggs, black sesame, chilli flakes and sea salt crystals

Breakfast Bagel £9

Toasted bagel, grilled local sausage meat patty, smoked streaky bacon, fried egg, hash brown and melted cheese

Eggs Royale £11

Toasted bagel topped with poached eggs, smoked salmon, wilted spinach and hollandaise sauce

Loaded Hash Browns £14

Four hash browns topped with poached eggs, sriracha hollandaise, pan-fried chorizo and sliced avocado

Smoked Salmon & Scrambled Egg £11

On buttered sourdough with fresh lemon

Vegan Full English £12 VE

Roasted tomato, hash browns, baked beans, smashed avocado, sautéed mushrooms and spinach, sourdough toast

Buddle Fried Breakfast £14

Local sausage, 2 rashers of smoked crispy bacon, fried egg, roasted tomato, sautéed mushrooms, baked beans, hash brown, sourdough toast

Shakshuka £10 V

Spiced tomato, pepper and onion stew with baked eggs, feta and herbs, served with sourdough toast

Health Bowl £7 V

Greek yoghurt, homemade granola, honey, seasonal fruit

Classic French Toast £11 V

Vanilla brioche topped with crème fraîche, blueberries, maple syrup, raspberry coulis and homemade granola
Add 2 Rashers of Smoked Bacon £3

COFFEE

Caffè Latte £4.20

Cappuccino £3.95

Caffè Americano £3.50

Flat White £3.85

Espresso £2.30 Double £2.95

Mocha £4.10

Decaffeinated Coffee £3.50

Extra Coffee Shot £1

TEA

Yorkshire Tea £3

Decaffeinated Tea £3.50

SPECIALITY TEAS

Earl Grey £3.50

Mint Tea £3.50

Red Berry £3.50

Green Tea £3.50

HOT CHOCOLATE

Hot Chocolate £4

Luxury Hot
Chocolate £5

With whipped cream and
Belgian chocolate shavings

Add a Flavour Shot – 50p each
Vanilla, Caramel, Hazelnut

FRUIT JUICES £3.50

Apple | Orange | Cranberry
Tomato | Pineapple

SMOOTHIES

Strawberry Split £5

Classic mix of strawberry and banana

Wild Wild Zest £5

Mango, pineapple, spinach, apple
and lemongrass

Cherry Poppins £5

Cherry, strawberry, raspberry,
banana, mango and blackcurrant

COOLERS £4

Elderflower & Mint | Peach Iced Tea
Strawberry, Basil & Cucumber

SUNDAYS at The Buddle Inn

Served from Midday until 8pm

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Rustic Bread & Balsamic Oil £6 **VE GF***
Add Olives - £3

Starters

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Crusty bread and butter

IW Tomato Bruschetta £8.50 **VE GF***
Modena balsamic dressing, pea shoots

Seafood Cocktail £12 **GF***
Shell on prawns and smoked salmon with our
homemade seafood dressing

IW Beef & Ale Croquettes £9
Spicy red onion chutney and dressed rocket

Mains

IW Garlic & Mushroom Linguini £18 **V**
Rustic garlic bread and balsamic glaze

**Honey & Mustard Roasted Ham,
Egg & Chips** £16 **GF**
Two eggs and garden peas

Isle of Wight Ale Battered Fish Fillet £19
Triple cooked chips, garden peas,
lemon and tartar sauce

Caesar Salad £14 **V* GF***
Creamy dressing, tossed leaves, anchovies and croutons
Add Chicken & Bacon - £4

8oz Cheese & Bacon Burger £18 **GF***
Locally made burger with classic burger sauce,
lettuce and tomato, triple cooked chips and salad

Spiced Lentil & Spinach Burger £17 **VE**
Topped with vegan Applewood smoked Cheddar and spicy
red onion marmalade, lettuce and tomato

Sunday Roasts

Served with roast potatoes, carrots, parsnips,
spiced red cabbage, seasonal greens,
homemade Yorkshire pudding and gravy

- **Slow Roast Brisket** £19 **GF***
- **Roast Chicken** £18 **GF***
- **Minted Leg of Lamb** £20 **GF***
- **Mixed Meats** £23 **GF***
- **Vegetable Lentil Wellington** £17 **VE***
- **Little Smugglers Roast** £10 **VE* GF***

Roast Add-Ons:

- **XXL Pig in Blanket** - £5
- **Cauliflower Cheese** (For 2 to Share) - £5 **V**

Desserts

Oreo Cheesecake £8.50 **V**
Chocolate sauce and shavings

Apple & Summer Berry Crumble £9.50 **VE* GF**
Choice of IW vanilla ice cream or custard

Chocolate Tart £9 **VE* GF***
IW vanilla ice cream and summer berry compote

Sticky Toffee Pudding £9 **V**
IW vanilla ice cream and caramel sauce

Summer Berry Eton Mess £9 **V**
Whipped cream, meringue and strawberries served in a glass

Ice Cream 1 Scp £3.50 | **2 Scps** £6 | **3 Scps** £8 **V GF***
Vanilla, strawberry, chocolate, salted caramel

Sorbet 1 Scp £3 | **2 Scps** £5 | **3 Scps** £7 **VE GF**
Mango, raspberry, lemon

Sides

Triple Cooked Chips £5 **VE GF** Add Cheese - £2

Seasonal Vegetables £5 **VE GF**

Side Salad £5 **VE** | **Onion Rings** £5 **VE**

Garlic Bread £6 **VE** | **Cheesy Garlic Bread** £8 **V**

Homemade Coleslaw £4 **V GF**

Kids Menu

it's as easy as 1,2,3!



1

» **Main Only**
£8

Mains

- **Fish & Chips**
Battered fish fillet,
chunky chips, garden peas
- **Wholetail Scampi**
Chunky chips, garden peas
- **Chicken Nuggets**
Chunky chips, beans
- **Beef/Veggie Burger v***
With cheese and chunky chips
- **Creamy Cheesy Linguini v**
With garlic bread

2

» **Add A Drink**
£2.75

Drinks

- **Pepsi Max**
- **Lemonade**
- **Apple Juice**
- **Orange Juice**
- **Simply Fruity**
Orange or Blackcurrant

3

» **Add A Dessert**
£5

Desserts

- **Warm Chocolate Brownie**
With vanilla ice cream
- **Oreo Cheesecake v**
With chocolate sauce and shavings
- **Selection of Ice Creams vE***
With sauces



Red Wine

Light & Juicy

Arjona Rioja Tinto Joven

SPAIN

This medium-bodied Rioja has wild, fruity aromas of red berries. The wine is initially fresh, but with a complex and lively aftertaste that is very satisfying.

BOTTLE **£29.00**

Vicuna Merlot

CHILE

A lovely plummy Merlot with a ripeness typical of Chilean wine. Easy on the palette and very drinkable.

175ML **£6.20**

250ML **£8.15**

BOTTLE **£23.00**

Côtes du Rhône

FRANCE

Packed full of light, fresh fruit and peppery flavours with fine tannins.

BOTTLE **£29.00**

Alto Los Romeros Pinot Noir

CHILE

A medium bodied wine with delicious strawberry and redcurrant fruit flavours, for a soft and lingering finish.

BOTTLE **£34.00**

Gustales Crianza

SPAIN

Plummy with hints of strawberry and vanilla, this is a juicy and flavourful wine, silky smooth with a complex finish.

BOTTLE **£29.00**

Rich & Smooth

Telegraph Road Shiraz

AUSTRALIA

This Australian red offers intense fruit flavours, with notes of plum, blackcurrants and strawberry, softened with a hint of vanilla.

175ML **£6.50**

250ML **£8.50**

BOTTLE **£24.00**

Uvas del Sol Malbec

ARGENTINA

A full-bodied fruity wine, characterised by fresh notes of blackberry, cassis and perfectly balanced tannins.

175ML **£7.05**

250ML **£9.20**

BOTTLE **£27.00**

Big & Bold

Chateau Tour Bel-Air Montagne-Saint-Emilion

FRANCE

A rich wine with notes of sweet cherries balanced against hints of menthol and liquorice for a full body and long finish.

BOTTLE **£39.00**

Rosé

Zinfandel Rosé

FEATHER FALLS, USA

A deliciously fruity wine with hints of cherry, watermelon, strawberry and sweet candy.

175ML **£5.50**

250ML **£8.05**

BOTTLE **£22.00**

Cortefresca Pinot Grigio Blush

ITALY

Wonderfully light with delicate flavours of strawberry, peach and watermelon and a dry finish.

175ML **£6.50**

250ML **£8.50**

BOTTLE **£24.00**

Soleil des Alpes, Haute Provence Rosé

FRANCE

This pale rosé has red berry aromas with hints of summer flowers.

BOTTLE **£32.00**



Smaller glasses of 125ml available for wine by the glass

White Wine



Fruity & Ripe

Pato Torrente Chardonnay

CHILE

Fresh with ripe exotic fruit flavours typical of high-quality Chilean wine.

175ML **£6.50**

250ML **£8.50**

BOTTLE **£24.00**

Vicuna Sauvignon Blanc

CHILE

Crisp and fresh with limey fruit, a hint of herbs and a twist of melon.

175ML **£6.75**

250ML **£8.90**

BOTTLE **£25.00**

Aromatic & Elegant

Pask Instinct Sauvignon Blanc

NEW ZEALAND

Vibrant acidity, balanced with fresh flavours of gooseberry and passionfruit and hints of lime and minerality.

175ML **£8.50**

250ML **£11.50**

BOTTLE **£33.00**

Fresh & Crisp

Cortefresca Pinot Grigio

ITALY

An elegant, soft and dry white wine with excellent flinty minerality.

175ML **£6.50**

250ML **£8.50**

BOTTLE **£24.00**

Gavi Luciano DOCG

ITALY

A gentle aromatic and dry white, with flavours of green apple and herbaceous notes - typical of the Cortese grape.

BOTTLE **£37.00**

Jean de Chaudenay Chablis

FRANCE

Crisp, firm Chablis with good fruit and plenty of minerality, juicy and elegant. A fine example of this classic wine.

BOTTLE **£47.00**

Domaine Daulny Sancerre

FRANCE

Grassy notes, tropical fruits and hints of blackcurrant bud make for a crisp and fresh wine with beautiful minerality.

BOTTLE **£55.00**

Smaller glasses of 125ml available for wine by the glass

Sparkling

Prosecco ITALY

Crisp with vibrant notes of apple and pear, for a delicate floral and fruity finish.

20CL **£7.95** 70CL BOTTLE **£29.00**

Prosecco Rosé ITALY

Dry, soft and well balanced on the palette a lovely light pink and full bodied Prosecco.

20CL **£7.95** 70CL BOTTLE **£29.00**

CHAMPAGNE

Baron de Beaupré Champagne Brut FRANCE

A delicate balance of freshness and complexity. Its vibrant bubbles dance on the palate, delivering a harmonious blend of fresh apple and citrus, with toasty and honey aromas.

BOTTLE **£56.00**

THE BUDDLE BAR BLACKBOARD

See our boards for seasonal specials

COCKTAILS

Perfect Pimms

£7.25

50ml of classic Pimms, lemonade and fresh strawberries, orange and cucumber, garnished with mint.

Dark & Stormy

£7.95

50ml Mermaid Spice Rum, and Fever-Tree Ginger Beer with a squeeze of lime and a dash of Angostura bitters to add depth to the fiery flavours.

Aperol Spritz

£9.95

50ml Aperol Spritz, Prosecco and soda, garnished with orange.

Red Snapper

£8.50

50ml Mermaid Salt Vodka, tomato juice, lemon juice, sugar syrup and a Worcestershire Sauce, garnished with a celery stick.

Island Sun

£8.50

50ml Mermaid Gin and 25ml Campari, topped with orange juice and garnished with fresh orange.



BRITISH GINS

Gordons

A distinctively refreshing gin crafted from the finest handpicked juniper berries and a secret selection of fragrant botanicals.

37.5% **£3.75**

Gordons Premium Pink

Flavoured with raspberry, strawberry and classic botanicals for a refreshing and sweet taste.

37.5% **£3.75**

Tanqueray London Dry

A refreshing gin with flavours of fresh pine, citrus and juniper for a smooth taste.

43% **£4.25**

Malfy Gin Rosa Pink Grapefruit

Flavoured with zesty Sicilian pink grapefruit, Italian lemons, fine botanicals and handpicked juniper.

41% **£3.75**

HENDRICK'S
DISTILLED AND BOTTLED IN SCOTLAND
GIN

Hendrick's Gin

This Scottish gin is made with peculiar botanicals and uniquely curious infusions of cucumber and rose petals.

41.4% **£4.25**

TRY A
BUDDLE
COCKTAIL



MERMAID

ISLE OF WIGHT DISTILLERY

Mermaid Isle of Wight Gin

A locally distilled gin infused with foraged samphire from the Island's chalky cliffs and Boadicea hops grown at Ventnor Botanical Gardens.

42% **£4.50**

Mermaid Isle of Wight Pink Gin

Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.

42% **£4.50**

Mermaid Lemon Zest Isle of Wight Gin

A zesty and aromatic infusion of summer citrus fruits and wild botanicals, blended with Isle of Wight bergamot, lemon and rosemary.

42% **£4.50**

Whitley Neill Rhubarb & Ginger Gin

A handcrafted premium gin offering the perfect blend of sweet rhubarb and fiery ginger.

41% **£3.95**

TONICS & MIXERS



FEVER-TREE

Premium Natural Mixers

ALL **£3.25** EACH

Premium Indian Tonic

Premium Indian Tonic Water with a clean and aromatic taste.

Premium Light Indian Tonic

Refreshing and aromatic with only 30 calories per bottle.

Mediterranean Tonic

Refreshing and aromatic, infused with thyme, fresh citrus and a hint of rosemary.



SPIRITS

Further choices of spirits are available
please ask your server or visit the bar to view

WHISKY

Glenfiddich 12 Year Old Single Malt

Rich and sweet with fruity tones, developing into butterscotch, cream, malt and subtle oak flavours.

40% **£4.65**

Jameson Irish Whiskey

This classic Irish whiskey is wonderfully smooth and harmonious - a thoroughly enjoyable blend.

40% **£4.25**

Jack Daniel's Old No.7

Full-bodied whiskey with flavours of orange, brown sugar and spice, and a long rich finish.

40% **£3.95**

Shanky's Whip Liqueur

An intriguing spirit from Ireland, blending black whiskey blended with a smooth and creamy liqueur - drink on the rocks or with cola and a slice of lime.

33% **£3.95**

THE ISLE OF WIGHT
**WIGHT
WHISKY**

IW Distillery Signature Malt Blend

Light oak and dried fruits combine for a smooth and creamy honey finish.

40% **£4.95**

RUM

Bacardi Carta Blanca

Perfect for classic rum cocktails like the Mojito.

37.5% **£3.75**

Sailor Jerry Original Spiced Caribbean Rum

Vanilla notes with a dry buttery toffee taste and hints of cinnamon.

40% **£3.75**



Kraken Black Spiced Rum

Dark spiced Caribbean rum blended with 11 spices, including cinnamon and ginger.

40% **£3.95**

Goslings Black Seal Bermuda Rum

Made from a 150-year-old Gosling family recipe, uses the finest distillates aged in charred American oak casks.

40% **£3.95**

Mermaid Isle of Wight Spiced Rum

Crafted from a carefully selected blend of sugar cane and molasses rum from Trinidad and the Dominican Republic.

38% **£4.75**

VODKA



Grey Goose Premium Vodka

Made using the best ingredients from France – soft winter wheat and Gensac spring water.

40% **£4.50**

IW Distillery Rock Sea Vodka

Grain distilled vodka with the subtle addition of rock sea salt.

40% **£4.85**

Smirnoff Vodka

The world's no.1 vodka.

40% **£3.75**

ALCOHOL FREE

Gordons Alcohol Free Gin

The same classic flavour just with zero alcohol.

0% **£2.95**

Captain Morgan Spiced Gold Alcohol Free Rum

A great alternative to the iconic Spiced Gold.

0% **£2.95**

CASK ALES, BEERS & CIDER

We take our pints seriously at The Buddle Inn, with a selection of nationally recognised and popular regional beers on our hand pulls, as well as locally brewed Isle of Wight beers to try – please ask your server for today's selection.



BEERS & STOUT

DRAUGHT

Cruzcampo 1/2 £3.10 PINT £6.20

Birra Moretti 1/2 £3.10 PINT £6.20

Amstel 1/2 £2.80 PINT £5.60

Neck Oil 1/2 £3.50 PINT £7.00

Guinness 1/2 £3.40 PINT £6.80

BOTTLED

Peroni Nastro Azzurro
330ML BOTTLE 5% £4.20

Peroni Nastro Azzurro Gluten Free
330ML BOTTLE 5% £4.80

Corona Extra
330ML BOTTLE 5% £4.20

Ventnor Botanic Ale
500ML BOTTLE 4.3% £5.60

Crabbies Alcoholic Ginger Beer
500ML BOTTLE 4% £4.90

CIDERS

DRAUGHT

Orchard Thieves 1/2 £2.95 PINT £5.90

BOTTLED

Old Mout Ciders

*Kiwi & Lime | Pineapple & Raspberry
Berries & Cherries*
500ML BOTTLES 4% £5.90 EACH

LOW/ALCOHOL FREE

Birra Moretti Zero
330ML BOTTLE £3.50

Guinness 0.0
440ML CAN £3.90

Sharp's Doom Bar Zero Amber Ale
500ML BOTTLE £3.90

**Adnam's Ghost Ship
Behold Pale Ale**
500ML BOTTLE 0.5% £4.10

Old Mout Alcohol Free Ciders
Berries & Cherries | Pineapple & Raspberry
500ML BOTTLE £5.20 EACH

LOCAL ALES



- Islander
- Beachcomber
- Sea Dog



- GSB
- Fuggle Dee Dum
- Wight Squirrel

PLUS



*Brewed on
The Isle of Wight
especially for us...*

THE BUDDLE ALE

*We regularly change
our guest ales, so
please ask for our
current selection.*

SOFT DRINKS

20

275ML BOTTLE ALL **£3.40**

Great blend of fruit juices available in three flavour combinations.

**Orange & Passion Fruit
Apple & Raspberry
Apple & Mango**

Frobisher Juice's

200ML **£3.90** EACH

**Apple | Orange Pineapple
Cranberry**

Simply Fruity Kids Drinks

£1.95 EACH

**Blackcurrant | Orange
Strawberry**



FEVER-TREE

Premium Natural Mixers

Traditional Ginger Beer

A deep, long-lasting ginger character.

200ML **£3.10**

Ginger Ale

A delicious refreshing Ginger Ale.

200ML **£3.10**

Franklin & Sons Mixers

275ML **£3.95** EACH

Rhubarb Lemonade | Ginger Beer

Strathmore Still or Sparking Water

330ML **£2.45** 750ML **£4.40**

Big Tom Spiced Tomato Juice

250ML **£3.90**

Coca-Cola Original

330ML GLASS BOTTLE **£3.90**

Diet Coke

330ML GLASS BOTTLE **£3.50**

Pepsi Original

SMALL **£2.60** LARGE **£4.40**

Pepsi Max | Diet Pepsi

SMALL **£2.20** LARGE **£4.00**

R Whites Lemonade

SMALL **£2.20** LARGE **£3.90**

Appletiser Original

275ML **£3.20**

Bottle Green Presse

275ML **£3.90** EACH

Elderflower | Crisp Apple

HOT DRINKS

Choice of Teas, Coffees & Hot Chocolate

AFTER DINNER DRINKS

Courvoisier £4.45 | Baileys £4.25 | Disaronno £4.25

Plus a selection of Port & Brandy

LIQUEUR COFFEES

Highland

Glenlivet

Whisky

Calypso

Tia Maria

Italian

Disaronno

Amaretto

Irish

Baileys

Caribbean

Kraken Black

Spice Rum

all £6.95

EACH

**THE BUDDLE
SMUGGLERS INN**

◇ DINING | FUNCTIONS | ROOMS ◇

**THE BUGLE
COACHING INN**

⇒ BAR | ROOMS | FOOD ⇐

**THE CRAB &
LOBSTER INN**

◇ SEAFOOD | ROOMS | VIEWS ◇

**THE KINGS HEAD
YARMOUTH · IW**

◇ BAR | ROOMS | FOOD ◇