

**THE BUDDLE
SMUGGLERS INN**

DINING | FUNCTIONS | ROOMS

Menu

A discretionary gratuity of 10% will be added to your bill.

Please make a member of the team aware if you have any special dietary requirements.
Thank you.

WHILE YOU WAIT

TRUFFLE MAC & CHEESE BITES V £5

HOMEMADE BREADS, OILS & OLIVES V £5

WILD MUSHROOM RAREBIT V £5

STICKY SOY & SESAME PORK BELLY GF £6



STARTERS

SPICED CELERIAC SOUP VE GF* £7
Curry oil, crispy onions, sourdough

CHICKEN & BLACK PUDDING TERRINE £8
Sticky onion chutney, pickled baby vegetables, crute

CURED CHALK STREAM TROUT GF* £10
Pickled mustard, raw and roasted beetroot, roasted hazelnut

PORK & CRISPY BACON SCOTCH EGG £9
Beer and apple chutney

SMOKED APPLEWOOD CHEESE CROQUETTES V £8
Spiced tomato jam

CRISPY COD SCAMPI £9
Petit pois a la fraiche

CRAB BRUSCHETTA GF* £11
Pickled shallot and herb salad

SPECIALS BOARD

*Please See Our Boards
For Today's Chef's Specials*



MAIN COURSES

BEER BATTERED COD FILLET GF* £18
Crushed peas, chunky chips, tartare sauce

GRILLED HAKE FILLET GF £21
Fennel volute, parsley mash, braised leek, pickled samphire and fennel

THE BUDDLE FISH PIE GF* £19
Smoked fish, tarragon, spinach and lemon sauce, soda bread

WHOLE TAIL SCAMPI £16.55
Crushed peas, chunky chips, tartare sauce



THE BUDDLE BURGER GF* £17
Beef patty, bacon jam, smoked cheese béchamel, crispy onions, mustard mayo, skin on fries

SLOW ROASTED BEEF HOTPOT GF* £18
Roast root vegetables, red wine jus, herb and parmesan crumb, soda bread

8oz RIBEYE STEAK GF* £28
Duck fat potatoes, roast tomatoes and mushroom, crispy onions, café de Paris butter, peppercorn sauce

WILD MUSHROOM PAPPARDELLE V £16
Truffle and spinach cream sauce, parmesan

SMOKED & SPICED AUBERGINE VE GF £17
Harissa, poached IW tomatoes, tomato dressing, basil crisps

FALAFEL BURGER VE GF* £16
Spiced tomato jam, avocado, beef tomato, crispy padrón peppers, skin on fries



DESSERTS

DARK CHOCOLATE FONDANT V £8
Candied pistachio, earl grey cream, white chocolate soil

PASSION FRUIT MOUSSE V GF £7.5
Mango and mint salsa, mango sorbet, coconut crumb

HONEY & WHITE CHOCOLATE PANNA COTTA £7.5
Caramel flapjack, caramel sauce, burnt white chocolate

APPLE & PEAR CRUMBLE V GF* £7
Granola, crème anglaise, lemon curd

IW CHEESE BOARD V GF* £12
Homemade chutneys, crackers, celery, frozen grapes, roast walnuts

**SELECTION OF HOMEMADE
ICE CREAMS & SORBETS** 3 SCOOPS £6
Please ask for today's selection



SIDE ORDERS

HOMEMADE BREADS & BUTTER V £4

SKIN-ON FRIES VE £4

HERBED NEW POTATOES V £4

CHUNKY CHIPS VE £4

TRUFFLE MAC & CHEESE V £5

SEASONAL GREENS VE £4

ISLE OF WIGHT TOMATO SALAD VE £6

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Lunch

Served 12-3pm

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LIGHT LUNCHES

SPICED CELERIAC SOUP VE GF* £7
Curry oil, crispy onions, sourdough

SMOKED APPLEWOOD CHEESE CROQUETTES V £8
Spiced tomato jam

BEER BATTERED COD FILLET GF* £11
Crushed peas, chunky chips, tartare sauce

WHOLE TAIL SCAMPI £10
Crushed peas, chunky chips, tartare sauce

OLD ENGLISH SAUSAGES & MUSTARD MASH £14
Red wine gravy, crispy onions

PORK & BACON SCOTCH EGG £14
Smoked applewood cheese, homemade soda bread, beer and apple chutney, dressed leaves

SMOKED SALMON & COD FISHCAKE £14
Bubble and squeak, hollandaise sauce, spinach

SANDWICHES

All sandwiches are served on a choice of white or brown bloomer with veg crisps and dressed leaves

SALT BEEF & SWISS CHEESE GF* £9
Sauerkraut, thousand island sauce

SMOKED SALMON & PRAWN £9.5
Baby gem, beef tomato, Marie Rose sauce

WILD MUSHROOM RAREBIT V GF* £8
Mustard mayo, crispy onions

IW CRAB & LEMON MAYO GF* £10

GRILLED HALLOUMI & AVOCADO V VE* GF* £8
Spiced tomato chutney



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HOMEMADE BREADS & BUTTER V £4

SKIN-ON FRIES VE £4

HERBED NEW POTATOES V £4

CHUNKY CHIPS VE £4

TRUFFLE MAC & CHEESE V £5

SEASONAL GREENS VE £4

ISLE OF WIGHT TOMATO SALAD VE £6

= Kids Menu =

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



1

Main Only
£8

Mains

- **Fish & Chips**
Battered cod fillet, chunky chips, crushed peas
- **Wholetail Scampi**
Chunky chips, crushed peas
- **4oz Burger**
Swiss cheese, skin-on fries
- **Smoked Cheese Croquettes v**
With dressed leaves
- **Mac & Cheese v**
With toasted soda bread
- **Sausage & Mash**
With gravy

2

Add A Drink
£1.65

Drinks

- **Pepsi Max**
- **Diet Pepsi**
- **Lemonade**
- **Apple/Orange Juice**
- **Simply Fruity**
Orange,
Blackcurrant
or Strawberry

3

Add A Dessert
£4

Desserts

- **Warm Chocolate Brownie**
With vanilla ice cream
- **Selection of Ice Creams**
With sauces

Wine

WHITES

Wide River Chenin Blanc SOUTH AFRICA

Light, ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance.

175ML **£5.50** 250ML **£8.05** BOTTLE **£22.00**

Pato Torrente Chardonnay CHILE

Fresh, ripe exotic fruit characters abound in this consistently high-quality wine from Chile.

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 **£6.50** 250ML **£8.50** BOTTLE **£24.00**

Cortefresca Pinot Grigio ITALY

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

175ML **£6.20** 250ML **£8.15** BOTTLE **£23.00**

Petit Mazet Viognier FRANCE

Light pale gold. Intense with aromas of apricot, white peach, pear and honey.

BOTTLE **£30.00**

Pask Instinct Sauvignon Blanc NEW ZEALAND

Vibrant acidity supporting flavours of gooseberry and passionfruit. Pale straw in colour with a touch of green. Aromas of subtle lime and mineral.

BOTTLE **£33.00**

Gavi Luciano DOCG ITALY

A gently aromatic, dry white with green apple, lime and herbaceous characters, typical of the local Cortese grape.

BOTTLE **£37.00**

Sancerre FRANCE

Grassy notes, tropical fruit and hints of blackcurrant bud. The palate is crisp and fresh, with beautiful minerality.

BOTTLE **£43.00**

Bodegas Bagordi Blanco Organic SPAIN

Aromas of ripe fruit, flowers and exotic fruit. A fine balance of acidity and fruitiness giving it an elegant finish.

BOTTLE **£29.00**

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**

REDS

Pato Torrente Cabernet Sauvignon CHILE

Medium-bodied with a rich feel to it, this is an easy-drinking, very approachable style.

175ML **£5.50** 250ML **£8.05** BOTTLE **£22.00**

Telegraph Road Shiraz AUSTRALIA

This Australian red wine displays intense fruit aromas of plum, blackcurrants and brambleberry complemented by a soft, sweet vanilla background.

175ML **£6.50** 250ML **£8.50** BOTTLE **£24.00**

Vicuna Merlot CHILE

This has lovely plummy Merlot fruit with a ripeness that is so typical of Chile. Easy and very drinkable.

175ML **£6.20** 250ML **£8.15** BOTTLE **£23.00**

Uvas del Sol Malbec ARGENTINA

Full-bodied wine reveals ripe fruit flavours of blackberry and cassia with balanced tannins.

175ML **£7.05** 250ML **£9.20** BOTTLE **£27.00**

Gustales Crianza SPAIN

Aromas of soft fruits, plums and vanilla. It has juicy plum flavours with strawberry hints. It is silky smooth and complex to finish.

BOTTLE **£29.00**

Côtes du Rhône FRANCE

Typical peppery flavours and light, fresh fruit together with fine tannins.

BOTTLE **£28.00**

Santa Carolina Pinot Noir CHILE

Deep ruby with violet hues with juicy black fruit flavours and balanced acidity.

BOTTLE **£31.00**

Chateau Tour Bel-Air Montagne-Saint-Emilion FRANCE

Deep ruby in colour displays fruity cherry notes and hints of menthol and liquorice. It has a fantastic full and long finish.

BOTTLE **£37.00**

Châteauneuf-du-Pape, Domaine Perrin FRANCE

The bouquet is fine and complex, remarkably ripe tannin and a full-bodied flavour.

BOTTLE **£50.00**

ROSÉ & SPARKLING

Feather Falls Zinfandel Rosé USA

With aromas of fresh cherries and watermelon, on the palate there are flavours of juicy ripe strawberries and sweet candy.

175ML **£5.50** 250ML **£8.05** BOTTLE **£22.00**

Amanti Pinot Grigio Blush ITALY

Soft, light Pinot Grigio Rosé with good aromas and juicy red strawberry fruit. From near to Venice and ideal to drink by itself or with a meal.

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 **£30.00**

Prosecco White ITALY

Crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

20CL **£8.75** 70CL **£27.00**

Prosecco Rosé ITALY

Light rosé colour. Dry, soft and well-balanced on the palate; round and full bodied structure.

20CL **£9.25** 70CL **£27.00**

Baron de Beaupré Champagne Brut FRANCE

White flowers and honeyed notes, a fine mousse, a full fruity flavour and a toasty finish.

BOTTLE **£56.00**

Baron de Beaupré Rosé Champagne FRANCE

A delicate, easy drinking rosé, displaying light floral aromas with subtle red cherry fruit on the palate.

BOTTLE **£56.00**

Nyetimber Classic Cuvee Brut ENGLAND

One of England's finest wines, pure citrus fruit and some pear richness. It's refined and textured, with great balance.

BOTTLE **£60.00**

Drinks

GINS

Gordons 37.5%	£3.75
Gordons Premium Pink 37.5%	£3.75
Gordons Alcohol Free	£3.55
Tanqueray London Dry 43%	£4.25
Hendrick's Gin 41.4%	£4.25
Malfy Gin Rosa Pink Grapefruit 41%	£3.75
Mermaid Isle of Wight Gin 42%	£4.85
Mermaid Isle of Wight Pink Gin 42%	£4.85
Mermaid Isle of Wight Lemon Zest 42%	£4.65
Whitley Neill 43%	£3.75
Rasperry Rhubarb & Ginger Blood Orange	

TONICS

Fever-Tree	ALL £2.90 EACH
Original Light Mediterranean Elderflower Aromatic	

IW COCKTAIL CO.

Espresso Martini	£8.00
Passion Fruit Martini	£9.00
Wight Lady	£8.50
Old Fashioned	£8.00

SPIRITS

Whisky

Woodfords Reserve Bourbon 43.2%	£4.65
Monkey Shoulder 40%	£4.65
Glenfiddich 12 Year Old Single Malt 40%	£4.65
The Glenlivet 40%	£4.65
Jack Daniel's Old No. 7 40%	£4.65
Shanky's Whip Liqueur 33%	£4.50

Rum

Jamaica Cove Rum 40%	£3.85
Banana Pineapple	
Soggy Dollar Island Spiced Rum 35%	£3.85
Isle of Wight Distillery HMS Victory Navy Strength Rum 57%	£4.65
Kraken Black Spiced Rum 40%	£4.05
Captain Morgan Dark/Spiced Rum 40/35%	£3.55

Vodka

Isle of Wight Distillery Rock Sea Vodka 40% ..	£4.85
Grey Goose 40%	£4.85
Smirnoff Vodka 40%	£3.75

OTHER SELECTED SPIRITS AVAILABLE - PLEASE ASK YOUR SERVER

LAGER & STOUT

Bottled

Goddards Isle of Wight Planet Gluten Free Lager 330ML 4.6%	£4.40
Peroni Nastro Azzurro 330ML 5%	£4.20
Sol 330ML 4.5%	£4.20
Birra Moretti Alcohol Free 330ML	£3.20

Draught

Cruzcampo	HALF £2.70 PINT £5.20
Birra Moretti	HALF £3.00 PINT £5.80
Amstel	HALF £2.50 PINT £4.80
Neck Oil	HALF £3.10 PINT £6.00
Guinness	HALF £3.00 PINT £5.80

LOCAL ALES

We serve a selection of locally brewed cask ales, please ask your server for today's selection

CIDERS

Bottled

Crabbies Alcoholic Ginger Beer 500ML 4%	£4.50
Old Mout Ciders 500ML 4%	£4.90 EACH
Kiwi & Lime Pineapple & Raspberry	
Old Mout Alcohol Free Ciders 500ML	£4.20 EACH
Berries & Cherries Pineapple & Raspberry	

Draught

Orchard Thieves	HALF £2.40 PINT £4.70
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SOFT DRINKS

J20 275ML	£3.40 EACH
Orange & Passion Fruit Apple & Raspberry Apple & Mango	
Fruit Juices	REGULAR £1.90 LARGE £3.60
Apple Orange Pineapple Cranberry	
Fever-Tree 200ML	£2.90 EACH
Ginger Ale Traditional Ginger Beer	
Bottle Green Elderflower Presse 275ML	£3.20
Strathmore Still or Sparking Water	330ML £1.95 750ML £3.90
Pepsi Original	REGULAR £2.10 LARGE £3.80
Pepsi Max	REGULAR £2.00 LARGE £3.60
Diet Pepsi	REGULAR £2.00 LARGE £3.60
Coca-Cola Original 330ML GLASS BOTTLE	£3.60
Diet Coke 330ML GLASS BOTTLE	£3.30
Appletiser Original 275ML	£3.20
R Whites Lemonade	REGULAR £2.00 LARGE £3.70
Simply Fruity Kids Drinks	£1.70 EACH
Blackcurrant Orange Strawberry	