

## 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

## Whilst You Wait

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

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

## Starters

**Soup of the Day** £8 **VE\* GF\***  
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



THE BUDDLE  
SMUGGLERS INN

DINING | FUNCTIONS | ROOMS

DRINKS

# Red Wine

## Light & Juicy

### Vicuna Merlot

CHILE

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

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

### Los Coches Pinot Noir

CHILE

*A light body disguises lovely cherry flavour in the mouth. American oak aging gives a subtle depth of flavour.*

175ML **£7.45**

250ML **£9.95**

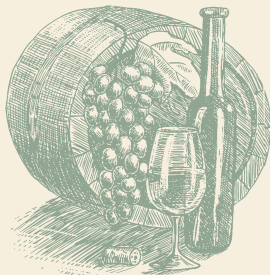
BOTTLE **£28.00**

### Côtes du Rhône

FRANCE

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

BOTTLE **£32.00**



## Rich & Smooth

### Fat Rooster

#### Touriga Nacional

PORTUGAL

*The wine presents a dark violet colour. Intense aromas of blackberries and black plums, violets and hints of spices.*

BOTTLE **£36.00**

### Uvas del Sol Malbec

ARGENTINA

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

175ML **£8.25**

250ML **£10.25**

BOTTLE **£29.00**

## Big & Bold

### Pure XV Cabernet Sauvignon

AUSTRALIA

*Weighing in 15% ABV this is a beast of a wine... not for the faint hearted. Screaming out for Sunday lunch red meats!*

BOTTLE **£34.00**

*Smaller glasses of 125ml available for wine by the glass*

## Rosé

### Zinfandel Rosé

FEATHER FALLS, USA

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

175ML **£6.65**

250ML **£8.65**

BOTTLE **£25.00**

### Cortefresca Pinot Grigio Blush

ITALY

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

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

### Soleil des Alpes, Haute Provence Rosé

FRANCE

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

BOTTLE **£38.00**



# White Wine



## Fruity & Ripe

### Beaubigny Chardonnay

FRANCE

*Has more ripeness than a Macon and more savouriness than the New World.*

175ML **£7.45**  
250ML **£9.95**  
BOTTLE **£28.00**

### Alitia Albarino Blue

SPAIN

*Highlights of apple, apricot and peach.*

BOTTLE **£42.00**

### Picpoul de Pinet Cuvee Prestige Terre D'Eole

FRANCE

*Round and mineral wine in the mouth with a grapefruit finish.*

BOTTLE **£34.00**

### Cortefresca Pinot Grigio

ITALY

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

175ML **£7.25**  
250ML **£9.45**  
BOTTLE **£27.00**

### Winzer Krems 'Orange' Grüner Veltliner

AUSTRIA

*Pale amber colour with complex aromas of pepper and honey. The palate displays a rich, creamy and spicy complexity.*

BOTTLE **£34.00**

## Fresh & Crisp

### Conde Villar Vinho Verde Branco

PORTUGAL

*This Vinho Verde has slight spritz on the tongue. Fruity and fresh.*

175ML **£7.00**  
250ML **£9.25**  
BOTTLE **£26.00**

### Gatlands Sauvignon Blanc

NEW ZEALAND

*The crisp clean finish provides a delightful purity to this classic Sauvignon Blanc.*

175ML **£8.50**  
250ML **£10.75**  
BOTTLE **£32.00**

### 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 **£46.00**

*Smaller glasses of 125ml available for wine by the glass*

# Sparkling

## **Prosecco Spumante Extra Dry** CORTE ALTA, ITALY

*A delightfully crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.*

70CL BOTTLE **£32.00**

## **Botter Di Maria Prosecco Rosé** ITALY

*Light rosé colour. Elegant and intense bouquet. Dry, soft and well-balanced on the palate with a round and full bodied structure.*

70CL BOTTLE **£32.00**

## **Coates & Seely Brut Reserve NV** ENGLAND

*With vineyards now being planted on the Isle of Wight at Gatcombe and Brightstone. This award winning English Sparkler has hints of bread dough. Full-bodied with plenty of fruit, a layered texture and a creamy finish.*

BOTTLE **£75.00**

## THE BUDDLE INN BAR BLACKBOARD

*See our boards for seasonal specials*



## COCKTAILS



# PIMM'S

### **Perfect Pimms**

*Pimms, lemonade, strawberries, cucumber, orange and mint.*

GLASS **£9.00** JUG **£26.00**

### **Mermaid Mojito £10.50**

*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**

*Aperol, prosecco, fresh orange and lashings of cooling ice.*

**£10.50**

### **Red Snapper £10.50**

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

### **Island Sun £10.50**

*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% **£3.95**

## Gordons Premium Pink

*Flavoured with raspberry, strawberry and classic botanicals for a refreshing and sweet taste.*  
37.5% **£4.00**

## Bombay Sapphire

*Light, crisp, and aromatic taste profile. A balance of citrus, spice, and herbal notes.*  
40% **£4.10**

## Tanqueray Sevilla

*Zesty and bright with hints of Mediterranean sunshine, a lovely smooth gin with a fruity finish. Always drenched in sunshine.*  
41.3% **£4.40**

**HENDRICK'S**  
DISTILLED AND BOTTLED IN SCOTLAND  
— G I N —

## Hendrick's Gin

*This Scottish gin is made with peculiar botanicals and uniquely curious infusions of cucumber and rose petals.*  
41.4% **£4.40**

TRY A BUDDLE  
COCKTAIL



**MERMAID**

ISLE OF WIGHT DISTILLERY

*Hand-crafted on the  
Isle of Wight*

## Mermaid Isle of Wight Gin

*A locally distilled gin infused with foraged sapphire from the Island's chalky cliffs and Boadicea hops grown at Ventnor Botanical Gardens.*  
42% **£5.50**

## Mermaid Isle of Wight Pink Gin

*Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.*  
42% **£5.50**

## 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% **£5.50**

# TONICS & MIXERS



**FEVER-TREE**

Premium Natural Mixers

ALL **£3.45** 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% **£4.85**

### Jameson Irish Whiskey

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

40% **£4.50**

### Jack Daniel's Old No.7

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

40% **£4.25**

### 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% **£4.65**

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

### Kraken Black Spiced Rum

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

40% **£4.40**

### Bacardi Carta Blanca

*Perfect for classic rum cocktails like the Mojito.*

37.5% **£3.85**

### Sailor Jerry Original Spiced Caribbean Rum

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

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% **£4.25**

### Barnacle Brothers Coastal Rum

*Jamaican rums distilled alongside a range of macerated hand-foraged botanicals and seaweed to create a signature fresh tastes.*

37.5% **£4.50**

### 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% **£5.50**

## VODKA



### IW Distillery Rock Sea Vodka

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

40% **£5.40**

### Smirnoff Vodka

*The world's no.1 vodka.*

40% **£3.95**

## 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 Smugglers 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

<b>Cruz Campo</b>	1/2	<b>£3.20</b>	PINT	<b>£6.40</b>
<b>Birra Moretti</b>	1/2	<b>£3.40</b>	PINT	<b>£6.80</b>
<b>Amstel</b>	1/2	<b>£3.00</b>	PINT	<b>£6.00</b>
<b>Neck Oil</b>	1/2	<b>£3.75</b>	PINT	<b>£7.50</b>
<b>Guinness</b>	1/2	<b>£3.50</b>	PINT	<b>£7.00</b>

### BOTTLED

<b>Peroni Nastro Azzurro Gluten Free</b>	<b>£4.80</b>
330ML BOTTLE 5%	
<b>Corona Extra</b>	<b>£4.80</b>
330ML BOTTLE 5%	
<b>Crabbies Alcoholic Ginger Beer</b>	<b>£5.80</b>
500ML BOTTLE 4%	

## CIDERS

### DRAUGHT

<b>Inch's</b>	1/2	<b>£3.00</b>	PINT	<b>£6.00</b>
<b>Inch's Riversider</b>	1/2	<b>£3.20</b>	PINT	<b>£6.40</b>
<b>Old Mout</b>	1/2	<b>£3.20</b>	PINT	<b>£6.40</b>
<i>Berries &amp; Cherries</i>				

### BOTTLED

<b>Old Mout Ciders</b>	<b>£5.90</b> EACH
<i>Kivi &amp; Lime   Pineapple &amp; Raspberry</i>	
500ML BOTTLES 4%	

### LOW/ALCOHOL FREE

<b>Birra Moretti Zero</b>	<b>£3.60</b>
330ML BOTTLE	
<b>Guinness 0.0</b>	<b>£4.80</b>
440ML CAN	
<b>Sharp's Doom Bar Zero Zero Amber Ale</b>	<b>£3.90</b>
500ML BOTTLE	
<b>Old Mout Alcohol Free Cider</b>	<b>£5.40</b>
<i>Berries &amp; Cherries</i>	
500ML BOTTLE	

## ALE



## THE BUDDLE INN ALE

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

### GUEST ALES

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

# SOFT DRINKS



275ML BOTTLE ALL **£3.40**

*Great blend of fruit juices available in three flavour combinations.*

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

**Folkington's Juice's**

250ML **£3.90** EACH

**Apple | Orange | Pineapple**

**Simply Fruity Kids Drinks**

**£2.25** 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**



**Fentimans Classic Ginger Beer**

250ML **£3.90**

**Coca-Cola Original**

330ML GLASS BOTTLE **£3.90**

**Coke Zero | Diet Coke**

330ML GLASS BOTTLE **£3.50**

**Pepsi Original | Max | Diet Pepsi**

SMALL **£2.40** LARGE **£4.40**

**Fanta**

330ML GLASS BOTTLE **£3.50**

**R Whites Lemonade**

SMALL **£2.40** LARGE **£4.40**

**New Forest Spring Water**

330ML **£2.45** 750ML **£4.40** EACH

**Still | Sparking**

**Sparkling Elderflower Presse**

330ML **£3.90**

**Big Tom Spiced Tomato Juice**

250ML **£3.90**

## 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