

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.

LUNCH

Served 12–4pm

SANDWICHES

Served with choice of white or brown bread with salad and fries

MATURE CHEDDAR & BRANSTON PICKLE £7 V GF*

HALLOUMI, ROASTED PEPPER, TOMATO & ROCKET £8.5 VE* GF*

PRAWN & MARIE ROSE £9 GF*

ISLE OF WIGHT CRAB £13 GF*

BACON BRIE & CRANBERRY £9 GF*

FISH FINGERS TARTARE SAUCE & LETTUCE £11

STARTERS

BREAD & OILS £3, ADD OLIVES £3.5

SOUP OF THE DAY £7.5 VE* GF*
Crusty freshly baked bread

SALT AND PEPPER SQUID £9
Side of sweet chilli mayo and pardon peppers

CHICKEN LIVER PÂTÉ £9 GF*
Onion chutney, toast and dressed rocket

ISLE OF WIGHT BRUSCHETTA £9 V
IW tomatoes, olives, salsa verdi

YARMOUTH CRAB BRUSCHETTA £13
Crème fraîche, lemon

SEAFOOD COCKTAIL £9
Prawns, Marie Rose sauce, avocado

SALADS

All come with crisp mixed salad leaves, cucumber, peppers, red onion, tomatoes, olives

SMOKED SALMON & SHELL ON PRAWN £20 GF

HALLOUMI & ROASTED RED PEPPER £18 GF

CHICKEN & BACON £18 GF

SMOKED MACKEREL SALAD £19 GF

MAIN COURSES

STEAK & ISLAND ALE PIE £19
With seasonal vegetables and a choice of mash potato or triple cooked chips

MUSHROOM, LENTIL & VEGAN FETA WELLINGTON £16 VE
Seasonal vegetables, herb mash, red wine jus

ALE BATTERED COD FILLET £18.5
Triple cooked chips, garden peas, lemon and tartare sauce

HOMEMADE BEEF LASAGNE £18.5
Garlic bread, mixed leaf salad

CATCH OF THE DAY (MARKET PRICE)
Please see Specials Board

HONEY ROASTED HAM, EGGS & CHIPS £16
Thickly sliced ham served with two eggs and triple cooked chips

MOULES MARINIÈRE £22 GF*
Served with freshly baked bread

TOMATO & CHEDDAR RISOTTO £15 V GF
Roasted on the vine tomatoes

WHOLETAIL SCAMPI £18
Garden peas, lemon wedge tartare sauce and chips

THE BUDDLE SEAFOOD SHARING PLATTER £45
Pan fried garlic butter crevettes, IOW crab, cod goujons, locally sourced mussels, salt and pepper squid, scampi, crusty bread duo of sauces and parmesan fries

CUT OF THE DAY (MARKET PRICE) GF*
Please see Specials Board

ROASTED MISO AUBERGINE £16.5
Accompanied with a fresh mediterranean style couscous salad

SEAFOOD LINGUINE £19
Pan fried seafood in a rich tomato sauce, dressed pea shoots

BUDDLE MARINERS PIE £22
A rich and creamy seafood filling with a lemon and herb mash top served with crusty bread

CHICKEN OR TOFU KATSU CURRY £17.5 VE*
Served with rice and a fresh mixed leaf salad

BURGERS

All served in a brioche bun with fries.
Add coleslaw and onion ring for £3

6oz CHEESEBURGER £17 GF*
Lettuce, tomato, smoked streaky bacon and burger sauce

PEPPERCORN BURGER £18 GF*
6oz burger patty, smoked streaky bacon and peppercorn sauce

FISH FILLET BURGER £17
Lettuce, avocado, homemade tartar sauce

5oz PLANT BASED BURGER £16 VE* GF*
Moving mountains burger, lettuce, tomato, mushroom, plant based feta and red onion marmalade

DESSERTS

STICKY TOFFEE PUDDING £8 V
Toffee sauce, vanilla ice cream

APPLE & BISCOFF CRUMBLE £8 VE* GF*
Choice of ice cream or custard

RASPBERRY BAILEYS CHEESECAKE £9 V
Mixed berry compote, vanilla ice cream

TRILLIONAIRE TART £9 VE* GF
Fresh berries, salted caramel cream

TRIO OF ICE CREAM SUNDAY £9 V
Chocolate, vanilla and salted caramel ice cream, biscoff crumb, caramel drizzle, sugar wafer

SELECTION OF ICE CREAM V GF
2 SCOOPS £6, 3 SCOOPS £8
Choice of vanilla, strawberry, salted caramel, chocolate, rum and raisin

SELECTION OF SORBET £7 VE GF
Mango, lemon, raspberry

SIDES

COLESLAW £4 V GF

POT OF PARMESAN £2.5 V GF

PEPPERCORN SAUCE £2.5 V GF

LOCAL BREAD & SALTED BUTTER £3.5 V GF*

SIDE SALAD £3.5 VE GF

GARLIC BREAD £4 V GF*

CHEESY GARLIC BREAD £5.5 V GF*

TRIPLE COOKED CHIPS OR FRIES £5 VE GF

PARMESAN FRIES £6 V GF

ONION RINGS £5 V

V = Vegetarian VE = Vegan VE* = Vegan Option Available GF = Gluten Free GF* = Gluten Free Option Available

= 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 Beef Burger**
Swiss cheese, skin-on fries
- **Falafel Burger v**
With fries

» **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



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Sunday

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special dietary requirements.
Thank you.

STARTERS

BREAD & OILS £3, ADD OLIVES £3.5

SOUP OF THE DAY £7.5 VE* GF*
Crusty freshly baked bread

SALT AND PEPPER SQUID £9
Side of sweet chilli mayo and padron peppers

CHICKEN LIVER PÂTÉ £9 GF*
Onion chutney, toast and dressed rocket

ISLE OF WIGHT BRUSCHETTA £9 V
IW tomatoes, olives, salsa verdi

YARMOUTH CRAB BRUSCHETTA £13
Crème fraiche, lemon

SEAFOOD COCKTAIL £9
Prawns, Marie Rose sauce, avocado

BURGERS

*All served in a brioche bun with fries.
Add coleslaw and onion ring for £3*

6oz CHEESEBURGER £17 GF*
Lettuce, tomato, smoked streaky bacon and burger sauce

PEPPERCORN BURGER £18 GF*
*6oz burger patty, smoked streaky bacon
and peppercorn sauce*

FISH FILLET BURGER £17
Lettuce, avocado, homemade tartar sauce

5oz PLANT BASED BURGER £16 VE* GF*
*Moving mountains burger, lettuce, tomato, mushroom,
plant based feta and red onion marmalade*

SUNDAY ROASTS

Served from midday until they're gone

*All of our roasts are served with roasted root vegetables,
cauliflower cheese, seasonal greens, roast potatoes,
homemade Yorkshire pudding and gravy.*

TOPSIDE OF ISLE OF WIGHT BEEF £18

LEG OF ISLE OF WIGHT LAMB £19

LEG OF PORK £17

MIXED MEATS £23

**MUSHROOM, LENTIL & VEGAN
FETA WELLINGTON** £16 VE

MAIN COURSES

ALE BATTERED COD FILLET £18.5
*Triple cooked chips, garden peas,
lemon and tartare sauce*

HONEY ROASTED HAM, EGGS & CHIPS £16
*Thickly sliced ham served with two eggs and
triple cooked chips*

MOULES MARINIÈRE £22 GF*
Served with freshly baked bread

TOMATO & CHEDDAR RISOTTO £15 V GF
Roasted on the vine tomatoes

WHOLETAIL SCAMPI £18
Garden peas, lemon wedge tartare sauce and chips

SEAFOOD LINGUINE £19
Pan fried seafood in a rich tomato sauce, dressed pea shoots

ROASTED MISO AUBERGINE £16.5
*Accompanied with a fresh mediterranean
style couscous salad*

SALADS

*All come with crisp mixed salad leaves, cucumber,
peppers, red onion, tomatoes, olives*

SMOKED SALMON & SHELL ON PRAWN £20 GF

HALLOUMI & ROASTED RED PEPPER £18 GF

CHICKEN & BACON £18 GF

SMOKED MACKEREL SALAD £19 GF

DESSERTS

STICKY TOFFEE PUDDING £8 V
Toffee sauce, vanilla ice cream

APPLE & BISCOFF CRUMBLE £8 VE* GF*
Choice of ice cream or custard

RASPBERRY BAILEYS CHEESECAKE £9 V
*Mixed berry compote,
vanilla ice cream*

TRILLIONAIRE TART £9 VE* GF
Fresh berries, salted caramel cream

TRIO OF ICE CREAM SUNDAY £9 V
*Chocolate, vanilla and salted caramel
ice cream, biscoff crumb, caramel drizzle,
sugar wafer*

SELECTION OF ICE CREAM V GF
2 SCOOPS £6, 3 SCOOPS £8
*Choice of vanilla, strawberry, salted caramel,
chocolate, rum and raisin*

SELECTION OF SORBET £7 VE GF
Mango, lemon, raspberry

SIDES

COLESLAW £4 V GF **POT OF PARMESAN** £2.5 V GF **PEPPERCORN SAUCE** £2.5 V GF **LOCAL BREAD & SALTED BUTTER** £3.5 V GF* **SIDE SALAD** £3.5 VE GF
GARLIC BREAD £4 V GF* **CHEESY GARLIC BREAD** £5.5 V GF* **TRIPLE COOKED CHIPS OR FRIES** £5 VE GF **PARMESAN FRIES** £6 V GF **ONION RINGS** £5 V

V = Vegetarian VE = Vegan VE* = Vegan Option Available GF = Gluten Free GF* = Gluten Free Option Available

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
— 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% **£4.25**

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



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