

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 & Red Pepper Salad £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



- Tarte Au Citron £8 **V**
Isle of Wight vanilla ice cream
- 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
- Chocolate Brownie £8 **V**
Isle of Wight vanilla ice cream
- 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

MENU

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

Farmhouse Pâté £8.50
Toasted ciabatta, red onion chutney

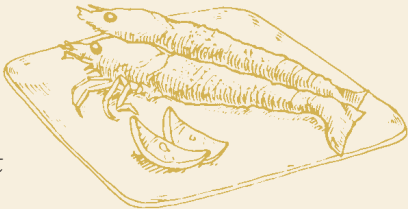
Thai Cod & Prawn Fishcake £10 **GF**
Sweet chilli sauce and dressed rocket

Crab Bruschetta £14
Pea shoots and lemon

Crispy Butterfly Prawns £9
Sweet chilli sauce and dressed rocket

Smoked Mackerel Pâté £10.50 **GF***
Toasted ciabatta and horseradish

Isle of Wight Tomato Bruschetta £8.50 **VE GF***
Modena balsamic dressing, pea shoots



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
Blue cheese, bacon, 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

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

Steak & Isle of Wight Ale Pie £20
Seasonal vegetables with garlic mashed potato or chips

Cumin Butternut Squash & Lentil 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

Seafood Sharer £48
Breaded whitebait, New Zealand green lip mussels, smoked salmon, whole crevettes, dressed crab, IW salad and ciabatta



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 & 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

Thai Cod & Prawn Fishcake Salad £17 **GF**
Isle of Wight Red Squirrel Farm salad with The Buddle's mustard salad dressing

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

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

Thai Cod & Prawn Fishcake £10 GF

Sweet chilli sauce and dressed rocket

IW Tomato Bruschetta £8.50 VE GF*

Modena balsamic dressing, pea shoots

Crispy Butterfly Prawns £9

Sweet chilli sauce and dressed rocket

Farmhouse Pâté £8.50

Toasted ciabatta, red onion chutney

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

Steak cut 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, steak cut chips and salad

Spiced Lentil & Spinach Burger £17 VE GF*

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, sage and onion stuffing, homemade Yorkshire pudding and gravy.

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

Roast Add-Ons:

- **XXL Pig in Blanket – £5**
- **Sage & Onion Stuffing – £2.50 V**
- **Cauliflower Cheese (For 2 to Share) – £5 V**

Desserts

Tarte Au Citron £8 V

Isle of Wight vanilla ice cream

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

Chocolate Brownie £8 V

Isle of Wight vanilla ice cream

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**

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

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

= 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**

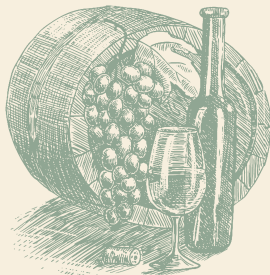
BOTTLE **£28.00**

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

Beaubigney 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**

Gatelands 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



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 samphire 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



GREY GOOSE
VODKA

Grey Goose Premium Vodka

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

40% **£5.20**

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

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

BOTTLED

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

CIDERS

DRAUGHT

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

BOTTLED

Old Mout Ciders	£5.90 EACH
<i>Kiwi & Lime Pineapple & Raspberry</i>	
500ML BOTTLES 4%	

LOW/ALCOHOL FREE

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

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

Blackcurrent | Orange | Strawberry



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**



**THE BUGLE
COACHING INN**



**THE CRAB &
LOBSTER INN**



**THE KINGS HEAD
YARMOUTH • IW**

