



STARTERS

**AROMATIC YARMOUTH BAY
THAI CRAB CAKES** £14 {GF}
Served with a rich hollandaise sauce.

PRAWN & AVOCADO COCKTAIL £11 {GF}
Succulent prawns layered on crisp gem lettuce
with avocado, classic Marie Rose sauce, finished
with fresh dill and lemon.

SOUP OF THE DAY £8 {V {GF}
Served with local bread and butter.

HAM HOCK & PEA TERRINE £12 {GF}
In-house sourdough and piccalilli.

SCOTCH EGG £13
Golden and crisp, served warm with wholegrain
honey mustard mayo and peppery watercress.

**WHIPPED GOATS
CHEESE TARTLET** £10 {V}
Puff pastry topped with whipped goats cheese
and sun-dried tomatoes.

MAIN COURSES

PIE OF THE DAY
See the specials board for today's choice.

HERB-CRUSTED LAMB RUMP £28
Served with a red wine reduction,
roasted vegetables and Dauphinoise potatoes.

FISH PIE £22 {GF}
A comforting classic of smoked haddock, salmon
and cod in a creamy parsley sauce, topped with
buttery mash and served with buttered greens.

COQ AU VIN £18 {GF}
Braised chicken thighs in a root vegetable,
red wine, and garlic sauce, served with buttery
chive mash and green beans.

FISH & CHIPS £19 / £14
Golden beer-battered cod with chunky chips
garden peas, and fresh lemon.

Add in-house tartare slaw £2.5

HAM, EGG & CHIPS £17 / £11 {GF}
Thick-cut honey-roasted ham with two free-range
eggs, chips, and peas.

**BUBBLE & SQUEAK
WITH PORK & LEAK
BUTCHERS SAUSAGES** £18 / £12
Caramelised onion gravy, topped with an in-house
beer-battered crispy onion ring.

BEEF BURGER £19 {GF*}
100% in-house beef patty in a toasted brioche bun
with cheese, bacon, lettuce, tomato, house burger
sauce, beer-battered onion ring, and chips.

Double up your burger patty £5

**WHOLETAIL BREADED
SCAMPI** £19 / £12
With chips, garden peas, tartare sauce,
and fresh lemon.

BUILD A MAC £14 {V}
Creamy macaroni baked with mature Cheddar
and parmesan, topped with garlic
crumb and served with a fresh herb salad.

Add Yarmouth crab £6
Add bacon and chilli £5

SIDES

GARLIC BREAD £4.5 **ADD CHEESE** £1.5

CHUNKY CHIPS £5 {GF}

ONION RINGS £5

SEASONAL VEGETABLES £4.5

CHEESE SAUCE £4

BREAD & OLIVES £7

ALLERGIES & INTOLERANCES:

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

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 in any item due to cross contamination risk.

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



HUNGRY BEAR ROASTS

All roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables and fantastic gravy

ROAST RUMP OF BEEF 22.00

ROAST LEG OF PORK 18.00

ROAST CHICKEN 19.00

ROAST LAMB 22.00

ROAST GAMMON 17.00

VEGGIE BEAR ROAST 17.50

MIXED MEAT ROASTS 26.00/34.00

3 Meats: Beef, Chicken and Pork. **5 Meats:** Beef, Chicken, Pork, Lamb & Gammon.

Both include all the trimmings, plus jumbo pig in blanket and stuffing.

ROAST PLATTERS

TWO BEARS TO SHARE 45.00

HUNGRY BEARS SIGNATURE SHARING PLATTER

Three Meats: Roast Beef, Chicken and Pork with all the trimmings, plus pigs in blankets and stuffing (based on a minimum of 2 sharing).

ROAST SIDES

CAULIFLOWER CHEESE 2 SHARE 6.50

MASH 3.50 **STUFFING** 1.50

JUMBO PIG IN BLANKET 1.50

TEMPURA PARSNIPS 4.50

EXTRA GRAVY 1.00

EXTRA YORKIE 1.00

NON-ROAST MAINS

BEEF BURGER

£19 (GF*)

100% in-house beef patty in a toasted brioche bun with cheese, bacon, lettuce, tomato, house burger sauce, beer-battered onion ring, and chips.

Double up burger patty £5

FISH PIE

£22 (GF)

A comforting classic of smoked haddock, salmon and cod in a creamy parsley sauce, topped with buttery mash and served with buttered greens.

BUILD A MAC

£14 (V)

Creamy macaroni baked with mature Cheddar and parmesan, topped with garlic crumb and served with a fresh herb salad.

Add Yarmouth crab £6

Add bacon and chilli £5

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Christmas Day Menu

Adult £89 | Child £49

* Glass of Bubbles on Arrival or Fresh Fruit Juice *

Soup

Aromatic Smoked Garlic, Butternut Squash Soup
Herb Crouton. Parmesan Cheese (v*)

Beautiful Leak & Potato Soup
Topped with Honey Roasted Pulled Gammon & Chives

To Start

Beautiful Hungry Bear Smoked Salmon, Cream Cheese, Crab Roulade
Dressed Rocket & Roasted Lemon

Amazing 14 Hour Slow Roasted Brisket & Caramelised Red Onion Bon Bons
Horseradish Cream, Pancetta Crisp & Rosemary

Rich & Cheesy Cauliflower Three Cheese Croquettes
Sweet Cranberry & Pea Shoots (v)

Main Course

Hungry Bear's Traditional Christmas Dinner
Butter Smoked Bacon Roast Turkey. Yorkshire Pudding. Roast Potatoes.
Sweet Roasted Parsnip. Honey & Thyme Roasted Carrots. The Best Red Cabbage.
Jumbo Pig in Blanket. Cauliflower Cheese.
Sage, Onion & Pork Stuffing. Creamed Bacon Sprouts. Bread Sauce. Rich Gravy

*Hungry Bear's Traditional Christmas Dinner can be also be served with
Rump of Beef or a Vegetarian Wellington (v)*

Rosemary & Garlic Roasted Fillet of Beef
All Butter Fondant Potato. Black Pepper Parsley Asparagus.
Shredded Mushroom Red Wine Sauce

Amazing Butter Roasted Monk Fish Tail
Mussel Spinach Veloute. Whipped Chive Mash

Layered Vegetable Gateaux
Sundried Tomatoes. Goats Cheese. Balsamic Dressing

*A Selection of Seasonal Vegetables will be added to the table
to accompany meals which aren't traditional dinners*

Pudding

Christmas Spiced Brûlée – Cranberry Shortbread
Traditional Christmas Pudding – Brandy Crème or Brandy Custard
Rich & Light Mince Pie Cheesecake – Brandy Crème

* Tea & Coffee to Finish *

Festive Menu

2 Course £29 | 3 Course £39

Served 24th November to 23rd December



To Start

Amazing French Onion Soup
Rosemary & Parmesan. Sourdough Croutons (gf)

King Prawn Cocktail
Succulent King Prawns. Hungry Bear Seafood Dressing. Chopped Salad. Fresh Lemon

Hungry Bear Crispy Coated Scotch Egg
Crispy Black Pudding. Mushroom Purée (gf)

Main Course

Hungry Bear's Christmas Dinner – The Full Monty!
Smoked Bacon Butter Roasted Turkey. Honey & Thyme Roasted Potatoes.
Cream & Bacon Sprouts. Roasted Parsnip. Yorkshire Pudding. Hungry Bear Stuffing.
Jumbo Pig in Blanket. Braised Red Cabbage. Fabulous Gravy. Cauliflower Cheese.

Veggie Bear Option – Mushroom. Spinach. Cranberry En Croute (v)

Hungry Bear Christmas Burger
Turkey Patty. Topped with Stuffing. Pigs in Blankets. Cranberry & Brie.
Served in a Brioche Bun with Mini Roast Potatoes. Jug of Gravy (Perfect for Dipping)

Risotto
Pea. Parmesan. Asparagus. Buttered Spinach. Garlic Bread

Butter Pan Fried Salmon Fillet
Shredded Creamy Bacon Sprouts. Lemon Chive. Potato Cake

Hand Craved Ribeye Steak (£7.5 Supplement)
Roast Tomatoes. Mushroom. Dauphinoise Potatoes. Red Wine Sauce. Pea Shoot

Pudding

Traditional Christmas Pudding

Hungry Bears Boozy Mince Pie Cheesecake

Double Chocolate Chip Brownie

*All are Served with a Choice of Vanilla Ice Cream,
Brandy Cream or Custard*

THE CRAB &
LOBSTER INN

SEAFOOD | ROOMS | VIEWS

DRINKS

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 **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Côtes du Rhône

FRANCE

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

BOTTLE **£32.00**

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 **£34.00**

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 **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

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

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 **£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**



Smaller glasses of 125ml available for wine by the glass

White Wine & Sparkling

Fruity & Ripe

Pato Torrente Chardonnay

CHILE

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

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Vicuna Sauvignon Blanc

CHILE

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

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

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 **£8.75**

250ML **£11.50**

BOTTLE **£34.00**

Fresh & Crisp

Cortefresca Pinot Grigio

ITALY

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

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

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 **£46.00**

PROSECCO

Prosecco

ITALY

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

175ML **£8.95**

70CL BOTTLE **£29.00**

Prosecco Rosé

ITALY

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

20CL **£8.95**

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 CRAB & LOBSTER BAR BLACKBOARD

See our boards for seasonal specials

Smaller glasses of 125ml available for wine by the glass

COCKTAILS



Perfect Pimms

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

GLASS **£8.00** JUG **£24.00**

Dark & Stormy

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.

£9.95

Red Snapper

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

£9.95

Island Sun

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

£9.95



Aperol Spritz

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

£9.95

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% **£3.80**

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 C&L
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% **£5.00**

Mermaid Isle of Wight Pink Gin

Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.
42% **£5.00**

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% **£5.00**

Whitley Neill Rhubarb & Ginger Gin

A handcrafted premium gin offering the perfect blend of sweet rhubarb and fiery ginger.
41% **£4.20**

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% **£4.50**

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% **£4.20**

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% **£4.80**

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 Crab & Lobster 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

Birra Moretti	1/2	£3.30	PINT	£6.60
Amstel	1/2	£2.90	PINT	£5.80
Neck Oil	1/2	£3.60	PINT	£7.20
Murphys	1/2	£3.00	PINT	£6.00

BOTTLED

Peroni Nastro Azzurro
330ML BOTTLE 5% **£4.60**

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

Corona Extra
330ML BOTTLE 5% **£4.80**

Ventnor Botanic Ale
500ML BOTTLE 4.3% **£5.60**

Crabbies Alcoholic Ginger Beer
500ML BOTTLE 4% **£5.40**

CIDERS

DRAUGHT

Orchard Thieves	1/2	£2.90	PINT	£5.80
Inch's	1/2	£2.90	PINT	£5.80
Old Mout <i>Berries & Cherries</i>	1/2	£3.20	PINT	£6.40

BOTTLED

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

LOW/ALCOHOL FREE

Birra Moretti Zero
330ML BOTTLE **£3.60**

Guinness 0.0
440ML CAN **£4.40**

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 **£4.40** EACH

LOCAL ALES



- Islander
- Beachcomber
- Sea Dog



- GSB
- Fuggle Dee Dum
- Wight Squirrel

PLUS



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

THE CRAB & LOBSTER 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
£2.25 EACH

Blackcurrant | Orange
Strawberry



Traditional Ginger Beer

A deep, long-lasting ginger character.
200ML **£3.10**

Ginger Ale

A delicious refreshing Ginger Ale.
200ML **£3.10**

Hartridges Juices & Mixers

300ML **£3.90** EACH

Ginger Beer | Crisp Apple
Elderflower Presse
Traditional Lemonade

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 **£2.40** LARGE **£4.40**

Pepsi Max | Diet Pepsi

SMALL **£2.40** LARGE **£4.40**

R Whites Lemonade

SMALL **£2.40** LARGE **£4.40**

Strathmore
Spring Water

330ML **£2.45** 750ML **£4.40** EACH

Still | Sparking

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