

V Vegetarian VE Vegan
 VE* Vegan option available
 GF Gluten Free
 GF* Gluten Free option available

Menu

Allergies & Intolerances
 If you have an allergy or an intolerance, please let your server know before ordering as not all ingredients are listed. While we make every effort to control cross contamination, our ingredients are manufactured and our dishes are prepared in an environment where allergens are present. Remember, fish is a natural product and whilst every care is taken in its preparation, we cannot absolutely guarantee no bones will be present.

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

STARTERS

Soup of the Day V	7	•	Seafood Cocktail	10
<i>Served with crusty bread</i>			<i>Crab, prawns, salmon, bloody mary mayonnaise and brown bread</i>	
Thai Fishcake	9	•	Baked Camembert – ideal to share! V	13
<i>With curried cream and poached egg</i>			<i>Roasted garlic crumb, onion marmalade and croutes</i>	
Smoked Haddock Scotch Egg	8.5	•	Grilled Courgette & Artichokes VE	8.5
<i>With lemon and mayonnaise</i>			<i>Whipped crematta, romesco sauce, basil and toasted almonds</i>	
Ham Hock	8.5	•		
<i>Salsa verde, soft boiled egg and croutons</i>				

MAINS

Fish & Chips	<i>Deli Size 12 Regular 18</i>	•	'Better Batter' Vegetarian Fish & Chips V	17
<i>Beer battered cod, chunky chips, crushed minted peas, homemade tartar and charred lemon</i>			<i>Buttermilk soaked halloumi in chip shop batter, chunky chips, crushed minted peas, homemade tartar and charred lemon</i>	
Slow Cooked Braised Beef & Ale Pie	18	•	Classic 6oz Burger	17
<i>Buttered mash, greens and rich jus</i>			<i>With Monterey Jack cheese, onion rings, burger sauce and slaw</i>	
Wholetail Scampi	<i>Deli Size 11 Regular 17</i>	•	Chicken Burger	??
<i>Chunky chips, crushed minted peas, homemade tartar, charred lemon</i>			<i>Monterey Jack cheese, lettuce, garlic mayo, onion rings, fries</i>	
Pot Roasted Woodfords Pork Chop	21	•	Crab & Lobster Homemade Fish Pie	19
<i>Roasted in cider, shallots, bacon and garden peas with apple mash</i>			<i>With chunks of haddock, cod, prawns and salmon all in a rich mornay sauce topped with creamy mash and cheese served with crusty bread</i>	
Slow Roasted Honey Gammon	13	•	Garlic Butter Chicken	17
<i>Served cold with fried hen's eggs, chunky chips and peas</i>			<i>With creamy spinach and bacon, served with rice</i>	
Cut Of The Day	--	•	Tuscan Fish Stew	19
<i>See Specials Board for today's steak choice</i>			<i>Traditional fishermen's stew from the port town Livorno in Tuscany served with crusty bread</i>	
Woodfords Butchers Pork & Leek Sausages	<i>Deli Size 12 Regular 17</i>	•	Sri Lankan Sweet Potato, VE	16
<i>With bubble and squeak, rich jus and crispy onions</i>			Spinach & Chickpea Curry	
Seafood Risotto	22	•	<i>Coconut sambal, basmati rice and chapati</i>	
<i>A mix of fresh seafood topped with parmesan shavings</i>				

SALADS & PASTA

Classic Caesar Salad	12	•	Crab Salad	24	•	Mushroom Tagliatelle	14
<i>Lettuce, anchovies, egg, parmesan shavings. Add Chicken 6</i>			<i>White and brown crab meat tossed with a fresh salad</i>			<i>Wild mushrooms in a creamy sauce. Add Chicken 6</i>	

SIDES

Chunky Chips	4	•	Seasonal Vegetables	6	•	Crab & Garlic Bread	8
Cheesy Chunly Chips	5	•	Small House Salad	5	•	Garlic Bread	4

Seasonal Offers

2 COURSE LUNCH SET MENU
£15*

2 COURSE EVENING SET MENU
£20*

FISH & FIZZ ALL DAY FRIDAY
 Receive a Drink
 For **£1****

with
 EVENING
 LIVE
 MUSIC!

BEAUTIFUL SUNDAY ROASTS
 Starter or Dessert
 Just **£1*****

with
 AFTERNOON
 LIVE
 MUSIC!

*Available Monday–Thursday **Buy any fish main & receive a drink for £1 ***Buy any roast main & receive a starter or dessert for just £1

Fish & Fizz

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

STARTERS

Soup of the Day V <i>Served with crusty bread</i>	7	Seafood Cocktail <i>Crab, prawns, salmon, bloody mary mayonnaise and brown bread</i>	10
Thai Fishcake <i>With curried cream and poached egg</i>	9	Baked Camembert - ideal to share! V <i>Roasted garlic crumb, onion marmalade and croutes</i>	13
Smoked Haddock Scotch Egg <i>With lemon and mayonnaise</i>	8.5	Grilled Courgette & Artichokes VE <i>Whipped crematta, romesco sauce, basil and toasted almonds</i>	8.5
Ham Hock <i>Salsa verde, soft boiled egg and croutons</i>	8.5		

MAINS

 Fish & Chips <i>Beer battered cod, chunky chips, crushed minted peas, homemade tartar and charred lemon</i> Deli Size 12 Regular 18		Classic 6oz Burger <i>With Monterey Jack cheese, onion rings, burger sauce and slaw</i>	17
Slow Cooked Braised Beef & Ale Pie <i>Buttered mash, greens and rich jus</i>	18	Chicken Burger <i>Monterey Jack cheese, lettuce, garlic mayo, onion rings, fries</i>	??
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Pot Roasted Woodfords Pork Chop <i>Roasted in cider, shallots, bacon and garden peas with apple mash</i>	21	Garlic Butter Chicken <i>With creamy spinach and bacon, served with rice</i>	17
Slow Roasted Honey Gammon <i>Served cold with fried hen's eggs, chunky chips and peas</i>	13	 Tuscan Fish Stew <i>Traditional fishermans stew from the port town Livorno in Tuscany served with crusty bread</i>	19
Cut Of The Day <i>See Specials Board for today's steak choice</i>	--	Sri Lankan Sweet Potato, VE Spinach & Chickpea Curry <i>Coconut sambal, basmati rice and chapati</i>	16
Woodfords Butchers Pork & Leek Sausages <i>With bubble and squeak, rich jus and crispy onions</i> Deli Size 12 Regular 17		Classic Caesar Salad <i>Lettuce, anchovies, egg, parmesan shavings. Add Chicken 6</i>	12
 Seafood Risotto <i>A mix of fresh seafood topped with parmesan shavings</i>	22	 Crab Salad <i>White and brown crab meat tossed with a fresh salad</i>	24
'Better Batter' Vegetarian Fish & Chips V <i>Buttermilk soaked halloumi in chip shop batter, chunky chips, crushed minted peas, homemade tartar and charred lemon</i>	17	Mushroom Tagliatelle <i>Wild mushrooms in a creamy sauce. Add Chicken 6</i>	14

Fish & Fizz Special Offer...

AVAILABLE ALL DAY ON FRIDAYS

Purchase any regular priced Fish Dish marked with this Glass Symbol and Receive a Drink For **Just £1***

*Qualifying Drinks: 125ml Prosecco, Pint of Amstel, Inch's Cider or Coastguard Ale, All Soft & Hot Drinks.



SIDES

Chunky Chips	4	Seasonal Vegetables	6	Crab & Garlic Bread	8
Cheesy Chunly Chips	5	Small House Salad	5	Garlic Bread	4

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Sunday Menu

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

STARTERS

Soup of the Day V <i>Served with crusty bread</i>	7	Seafood Cocktail <i>Crab, prawns, salmon, bloody mary mayonnaise and brown bread</i>	10
Thai Fishcake <i>With curried cream and poached egg</i>	9	Baked Camembert – ideal to share! V <i>Roasted garlic crumb, onion marmalade and croutes</i>	13
Smoked Haddock Scotch Egg <i>With lemon and mayonnaise</i>	8.5	Grilled Courgette & Artichokes VE <i>Whipped crematta, romesco sauce, basil and toasted almonds</i>	8.5
Ham Hock <i>Salsa verde, soft boiled egg and croutons</i>	8.5		

MAINS

Fish & Chips <i>Beer battered cod, chunky chips, crushed minted peas, homemade tartar and charred lemon</i>	Deli Size 12 Regular 18	Classic 6oz Burger <i>With Monterey Jack cheese, onion rings, burger sauce and slaw</i>	17
Slow Cooked Braised Beef & Ale Pie <i>Buttered mash, greens and rich jus</i>	18	Chicken Burger <i>Monterey Jack cheese, lettuce, garlic mayo, onion rings, fries</i>	??
Slow Roasted Honey Gammon <i>Served cold with fried hen's eggs, chunky chips and peas</i>	13	Crab & Lobster Homemade Fish Pie <i>With chunks of haddock, cod, prawns and salmon all in a rich mornay sauce topped with creamy mash and cheese served with crusty bread</i>	19
Cut Of The Day <i>See Specials Board for today's steak choice</i>	--	Sri Lankan Sweet Potato, VE Spinach & Chickpea Curry <i>Coconut sambal, basmati rice and chapati</i>	16
Woodfords Butchers Pork & Leek Sausages <i>With bubble and squeak, rich jus and crispy onions</i>	Deli Size 12 Regular 17	Classic Caesar Salad <i>Lettuce, anchovies, egg, parmesan shavings. Add Chicken 6</i>	12
Seafood Risotto <i>A mix of fresh seafood topped with parmesan shavings</i>	22	Crab Salad <i>White and brown crab meat tossed with a fresh salad</i>	24
'Better Batter' Vegetarian Fish & Chips V <i>Buttermilk soaked halloumi in chip shop batter, chunky chips, crushed minted peas, homemade tartar and charred lemon</i>	17	Mushroom Tagliatelle <i>Wild mushrooms in a creamy sauce. Add Chicken 6</i>	14

Sunday Roasts Starter or Dessert **Just £1** with any Roast Main

STARTERS

- **Soup of the Day** **V**
Served with crusty bread
- **Ham Hock**
Salsa verde, soft boiled egg and croutons
- **Deville Whitebait**
With tartar sauce

ROAST MAINS

- **Beef Brisket 18** • **Lamb 19**
- **Pork Collar 16** • **All Meats 22**
- **Vegetable Wellington** **V 17**

Roasts are served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Stuffing and a Rich Gravy

DESSERTS

- **Cinnamon Bread & Butter Pudding**
With vanilla crème anglaise
- **Crumble of the Day**
With crème anglaise or ice cream
- **Selection of Ice Cream**
Vanilla, strawberry, chocolate, biscoff, stem ginger

SIDES

Chunky Chips	4	Seasonal Vegetables	6	Crab & Garlic Bread	8
Cheesy Chunly Chips	5	Small House Salad	5	Garlic Bread	4

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Desserts

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Spiced Poached Pear in Red Wine VE* 7
With blackberries and clotted cream

Cinnamon Bread & Butter Pudding 7
With vanilla crème anglaise

Crumble of the Day 7
With a choice of crème anglaise or ice cream

Selection of Ice Cream 7
Vanilla, strawberry, chocolate, biscoff, stem ginger

Selection of Sorbets 7
Champagne, lemon, mango, raspberry

Cheese Board 13
Bridleford Cheddar, IW Blue, IW Soft, grapes, chutney, celery and biscuits

VE* = Vegan option option available

Kids Menu

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

STARTERS

- **Soup of the Day** 4
With crusty bread
- **Hallumi Fries** 4.5
With dipping sauce

MAINS

- **4oz Beef Burger** 7
Brioche bun, Monterey Jack cheese, onion rings and chips
- **Bangers & Mash** 6.5
Woodford sausages, mash, gravy and peas
- **Diddy Fish & Chips** 7
Tartar, lemon, minted mushy peas
- **Mac & Cheese** V 6
With crumble topping

DESSERTS

- **Crumble of the Day** 5
With custard or ice cream
- **Goopy Choccy Brownie** V GF 5
Warm brownie bits, vanilla ice cream, whipped cream, marshmallow, strawberries and fudge sauce
- **Choice of Ice Creams**
1.5 per scoop
Strawberry, vanilla or chocolate

Lunch

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

SANDWICHES, PLOUGHMANS & PLATTERS

All sandwiches and ciabattas are served with a dressed salad garnish. Bread is a choice of white or malted bloomer.

• Ham & Cheese 8

1W ham, Briddlesford Farm Cheddar, house coleslaw, baby gem

Crab 13

Yarmouth Bay crab, baby gem, chilli and lime aioli

Prawn 11

Mermaid Gin cured Marie Rose sauce

Beef 9

Cured salt beef, Monterey Jack cheese, mustard aioli, gherkin, tomato, baby gem

Salmon 9

Smoked salmon, cream cheese, lettuce

Fish Finger 12

Soda ale battered fish fingers, toasted ciabatta, baby gem, tartare sauce

Winter Ploughmans 12

Half a sandwich, bowl of soup and a bucket of chips – a perfect winter warmer!

Cold Seafood Platter 24

A selection of crab meat, prawns and smoked salmon with crusty bread, dips and salad

SIDES

Chunky Chips 4

Cheesy Chips 5

Seasonal Vegetables 6

Small House Salad 5

Crab & Garlic Bread 8

Garlic Bread 4

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WINE

Whites

Wide River Chenin Blanc SOUTH AFRICA

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

175ML **£6.25** 250ML **£8.35** BOTTLE **£24.00**

Pato Torrente Chardonnay CHILE

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

175ML **£6.75** 250ML **£8.75** BOTTLE **£26.00**

Vicuna Sauvignon Blanc CHILE

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

175ML **£6.80** 250ML **£8.90** BOTTLE **£25.00**

Cortefresca Pinot Grigio ITALY

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

175ML **£7.10** 250ML **£9.40** BOTTLE **£27.00**

Petit Mazet Viognier FRANCE

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

BOTTLE **£35.00**

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.

175ML **£8.75** 250ML **£11.50** BOTTLE **£34.00**

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 **£46.00**

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 **£30.00**

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 **£52.00**

Reds

Pato Torrente Cabernet Sauvignon CHILE

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

175ML **£6.25** 250ML **£8.35** BOTTLE **£24.00**

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 **£6.80** 250ML **£8.90** BOTTLE **£25.00**

Vicuna Merlot CHILE

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

175ML **£6.50** 250ML **£8.90** BOTTLE **£26.00**

Uvas del Sol Malbec ARGENTINA

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

175ML **£7.50** 250ML **£9.75** BOTTLE **£29.00**

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 **£34.00**

Côtes du Rhône FRANCE

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

BOTTLE **£32.00**

Santa Carolina Pinot Noir CHILE

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

BOTTLE **£33.00**

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 **£38.00**

Châteauneuf-du-Pape, Domaine Perrin FRANCE

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

BOTTLE **£65.00**

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 **£6.25** 250ML **£8.35** BOTTLE **£24.00**

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 **£6.75** 250ML **£8.75** BOTTLE **£26.00**

Soleil des Alpes, Haute Provence Rosé FRANCE

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

175ML **£8.50** 250ML **£11.00** BOTTLE **£33.00**

Prosecco White ITALY

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

20CL **£9.50** 70CL **£30.00**

Prosecco Rosé ITALY

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

70CL **£32.00**

Chapel Down Brut ENGLAND

Fresh, soft and fruity, this blend comes from one of the largest producers of English wine.

BOTTLE **£35.00**

Chapel Down Rosé ENGLAND

Lemon sherbet on the nose, and hints of blackcurrant, rosehip and wild strawberry.

BOTTLE **£35.00**

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 **£68.00**

Smaller glasses of 125ml are also available

DRINKS

GINS

Gordons 37.5%	£3.60
Gordons Premium Pink 37.5%	£3.80
Tanqueray London Dry 43%	£4.20
Hendrick's Gin 41.4%	£4.20
Bombay Sapphire 40%	£4.10
Whitley Neill Gins 43% Raspberry / Rhubarb & Ginger / Blood Orange	ALL £4.20 EACH
Mermaid Isle of Wight Gin 42%	£5.00
Mermaid Isle of Wight Pink Gin 42%	£5.00
Mermaid Isle of Wight Lemon Zest Gin 42%	£5.00

TONICS

Fever-Tree 200ML Indian Tonic / Light Indian Tonic Mediterranean Tonic / Elderflower Tonic Raspberry & Rhubarb Tonic	ALL £2.60 EACH
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SPIRITS

Whisky

Shanky's Whip Liqueur 33%	£4.50
Monkey Shoulder 40%	£4.65
The Glenlivet 40%	£4.65
Jack Daniel's Old No. 7 40%	£4.65
Jamesons 40%	£4.20

Rum

Captain Morgan 35%	£3.60
Mount Gay 40%	£4.20
Mermaid Spiced 38%	£5.00
Kraken Black Spiced Rum 40%	£4.20

Vodka

Isle of Wight Distillery Rock Sea Vodka 40%	£5.00
Absolut Vodka 40%	£4.20
Grey Goose 40%	£4.80
Smirnoff Vodka 40%	£3.60

Other selected spirits available – Please ask your server

Aperol Spritz

£12.50



LAGER & STOUT

Bottled

Peroni Nastro Azzurro Gluten Free 330ML 5.0%	£4.60
Budweiser 330ML 5%	£4.60
Corona 330ML 4.6%	£4.80
Heineken Alcohol Free 330ML	£3.60
Guinness Zero 440ML CAN	£4.40

Draught

Birra Moretti	HALF £3.00 PINT £6.00
Amstel	HALF £2.70 PINT £5.40
Red Stripe	HALF £2.90 PINT £5.80
Neck Oil	HALF £3.35 PINT £6.70
Gamma Ray	HALF £3.50 PINT £7.00
Murphy's	HALF £2.90 PINT £5.80

LOCAL ALES

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

CIDERS

Bottled

Old Mout Ciders 500ML 4% Pineapple & Raspberry / Kiwi & Lime / Berries & Cherries	£5.40 EACH
Old Mout Alcohol Free Berries & Cherries Cider 500ML	£4.40 EACH
Crabbies Alcoholic Ginger Beer 500ML 4%	£5.40

Draught

Orchard Thieves	HALF £2.70 PINT £5.40
Inch's	HALF £2.70 PINT £5.40

SOFT DRINKS

J20 275ML Orange & Passion Fruit / Apple & Raspberry / Apple & Mango	£2.95 EACH
Apple / Orange / Cranberry	REGULAR £1.90 LARGE £3.60
Bottlegreen Sparkling Elderflower Presse 275ML	£3.75
Strathmore Still or Sparking Water	330ML £1.95 750ML £3.90
Pepsi Max / Diet Pepsi	REGULAR £2.00 LARGE £3.60
Pepsi	REGULAR £2.10 LARGE £3.70
Coca-Cola Original 330ML GLASS BOTTLE	£3.50
Diet Coke 330ML GLASS BOTTLE	£3.25
Appletiser Original 275ML	£3.50
R Whites Lemonade	REGULAR £2.00 LARGE £3.60
Schweppes Mixers 200ML Ginger Ale / Pineapple / Tomato / Bitter Lemon	£2.60 EACH

Liqueur Coffees all £7.45:

Royal French Courvoisier	Irish Jamesons	Italian Disaronno Amaretto	Seville Cointreau	Calypso Tia Maria	Caribbean Kraken Black Spice Rum
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