

Sandwiches & Baguettes

Available from
Midday until 4.30pm

A choice of brown or white bread, served with nacho chips and a dressed salad. Add £1 for Baguettes

UPGRADE
NACHOS TO A
DELI BUCKET
OF TRIPLE
COOKED CHIPS
FOR £1.95

Mature Cheddar & Pickle	£6.95 ✓
Gammon Ham & Tomato	£7.25
Tuna Mayo & Cucumber	£7.45
Crab, Lemon & Dill Mayonnaise	£8.45
Bacon, Brie & Cranberry	£7.95
Roast Beef, Horseradish & Rocket	£7.95
Prawn Marie Rose	£8.25

Bugle Ploughmans Platters

Served classically with a dressed house salad, apple, pickles, homemade chutney and wedges of local crusty bread

• Chef's Homemade Pâté	£12.45
• Stilton & Mature Cheddar	£12.95
• Gammon Ham & Beef	£12.95
• Mature Cheddar & Gammon Ham	£12.95

Sides All Suitable for Vegetarians ✓

Local Crusty Bread & Butter	£2.45
Garlic Bread	£2.95
Cheesy Garlic Bread	£3.45
Dressed Salad	£2.95
Seasonal Vegetables	£2.95
New Potatoes	£2.95
Deli Bucket Onion Rings	£1.95
Triple Cooked Chips	£2.95

Children's Menu

Macaroni Cheese With local crusty bread	£5.95 ✓
Chunky Chicken Nuggets With triple cooked chips and beans, peas or salad	£5.95
Mini Ham, Egg & Chips With beans, peas or salad	£5.95 GF
Small Battered Cod With triple cooked chips and beans, peas or salad	£5.95
Sausage & Mash Two sausages, mashed potato, peas and a jug of gravy	£5.95
4oz Beef Burger In a brioche bun with triple cooked chips and beans, peas or salad	£5.95
5oz Rump Steak With triple cooked chips and mushrooms with salad garnish	£8.95 GF

Desserts all £5.95

SPECIALS BOARDS

Please see boards
for today's Dessert
Specials

Pimms Eton Mess ✓ GF

Summer berries mixed with meringue and Chantilly cream

Homemade Chocolate Brownie ✓

Served with vanilla ice cream

Chef's Crumble of the Day ✓

Served with custard

Chef's Lemon Posset ✓ GF

Topped with fresh fruit

Chef's Cheesecake of the Day ✓

Served with Chantilly cream

Items marked with ✓ are Vegetarian GF Gluten Free ✓ Vegan DF Dairy Free



Menu

Please make a note of your table
number and place your order at the bar

THANK YOU



Nibbles While You Wait all £2.95

- Bread & Oils • Pot of Mixed Olives
- Homemade Pork Scratchings

Starters

Soup of the Day £5.45

Homemade and served piping hot with local crusty bread and butter

Trio of Homemade Hummus £5.95 V V+ DF

Three flavours of homemade hummus, with candied beetroot, sweet chilli and garlic, served with warm sliced pitta bread

Yarmouth Crab £7.95 GF DF

Layers of fresh local crab, seasoned with lemon and dill set on a bed of grapefruit and blood orange

The Bugle Classic Prawn Cocktail £7.45

Shredded iceberg lettuce, topped with Icelandic prawns wrapped in our own Marie Rose sauce, garnished with a whole king prawn, fresh lemon and brown bread

Blanchbait £6.95

A Bugle favourite – served with dressed salad and homemade tartare sauce

Chef's Chicken Liver Pâté £6.45

Crisp leaves, local crusty bread and homemade chutney

Salads & Platters

Seafood Platter For 1 £12.95 For 2 £19.95

Selection of smoked salmon, peeled prawns, local crab and mussel meat with a dressed salad, local crusty bread and chef's own seafood sauce

The Deli Platter £14.95

A selection of cured continental meats, feta, brie, olives, hummus, local crusty bread and crisp salad

Dressed Yarmouth Crab Salad £17.95 GF DF

Fresh local crab, set on a traditional Sicilian salad of fresh leaves, grapefruit, olives, red onion, fennel, chilli, mint, basil and olive oil

Candied Beetroot & Feta Salad £12.95 GF

Home candied beetroot and diced feta cheese on a traditional Greek salad of crisp leaves, olives, cucumber, tomato, red onion, oregano and olive oil

Fish & Seafood “From Trawler to Table”

Beer Battered Cod £11.95

Freshly battered Icelandic cod fillet cooked in a crispy beer batter, with triple cooked chips, mushy peas, homemade tartare sauce and a wedge of lemon

Breaded Whole Tail Scampi £12.45

Served with triple cooked chips, dressed salad and homemade tartare sauce

1kg Moules Mariniere £14.95

Our ever-popular mussel bowl, finished in our secret recipe cream reduction, served local crusty bread. Add Deli Bucket of Chips £1.95

Shell On Prawns ½ Pint £7.95 Pint £14.95

Served with a dressed salad, local crusty bread and our own Marie Rose sauce

LOBSTER

½ Lobster & Crab Cocktail £24.95 GF

Locally caught lobster tail meat and Yarmouth crab in a light and fragrant coconut dressing, served with a homemade mango and grapefruit sweet chilli salsa and crisp salad

Grilled Lobster ½ £22.95 Whole £44.95 GF

Locally caught lobster grilled with a choice of butter, served with dressed salad, roasted potatoes and pancetta

Butter choices:

Garlic Butter, Chilli, Lime & Coriander Butter or Vanilla & Tarragon Butter

Vegetarian, Vegan & Dairy Free

Chick Pea, Red Lentil & Coconut Dal £12.95 V V+ GF DF

Chick peas and lentils stewed in a rich lightly spiced coconut curry sauce, served with basmati rice and poppadum

Goats Cheese, Sweet Potato & Spinach Pie £13.45 V

Flaky short pastry encasing creamy goats cheese, sweet potato and spinach with triple cooked chips, petit pois and vegetarian gravy to the side

Honey Roasted Vegetable & Quinoa Burger £11.45 V

Served in a toasted bun, with melted mozzarella, salad and triple cooked chips

Roasted Mediterranean Vegetable Risotto £11.95 V V+ GF DF

Roasted courgettes, aubergine, red onion and mushrooms, folded through arborio rice with a rich tomato sauce, dressed with fresh herbs and olive oil

From the Land

The Bugle Burger Stack 8oz £11.45 12oz £12.95 16oz £14.45

Island Foods burgers made with 100% IOW beef, served in a bun with Monterey Jack cheese, salad and a bucket of triple cooked chips. Add bacon £1.00

Cajun Chicken Pitta £11.95

Tender chicken breast marinated in Cajun spices grilled to perfection and served in a salad filled pitta with triple cooked chips and soured cream to the side

10oz Rump Steak £16.95 GF DF

Locally sourced steak cooked to your liking served with beefsteak tomato, flat mushroom, petit pois and triple cooked chips

8oz Sirloin Steak £17.95 GF DF

Locally sourced steak cooked to your liking served with beefsteak tomato, flat mushroom, petit pois and triple cooked chips

10oz Gammon Steak £13.45 GF

A 'D' cut gammon, grilled and finished with a pineapple, cucumber and sweet chilli salsa, served with triple cooked chips, onion rings and grilled beefsteak tomato

Steak Sauces, all £2.95

Peppercorn, Mushroom or Stilton. Garlic Butter £1.50

SPECIALS BOARDS

Please see boards for today's Chef's Specials

Character Classics

Chef's Proper Pie of the Day £12.95

Homemade shortcrust pastry pie served with triple cooked chips or mashed potato, petit pois and a red wine jus

Sausage & Mash £11.95

Island Foods 'Olde English' pork sausages served with mashed potato, petit pois and a rich onion gravy

Beef Lasagne Verdi £11.45

Homemade and served with dressed salad and garlic bread

Chef's Curry of the Day £11.85 GF DF

Homemade curry, served with mango chutney, rice and poppadum

Chilli Con Carne £11.75

IOW minced beef, braised in tomatoes and spices, served on a bed of rice with soured cream and nachos

PLEASE NOTE

If you have any special dietary requirements or have a question please ask a member of the team who will be happy to help

Items marked with V are Vegetarian GF Gluten Free V+ Vegan DF Dairy Free