



THE
BUDDLE INN
NITON

STARTERS

The Buddle Inn GF £7.50
Prawn Cocktail
King and shell on prawns served with avocado and watercress with a Marie-Rose sauce

Chef's Chicken Liver Pâté £6.95
With rock salt and peppercorn crostini, rocket and tomato chutney

Isle of Wight Tomato V £5.95
Bruschetta
Tomato, basil and mozzarella bruschetta served with salad

Ventnor Crab Croquettes £6.75
Local crab, chorizo and spring onion croquettes with dressed salad and saffron mayonnaise

Chef's Homemade V GF * £4.95
Soup of the Day
Served with Island crusty bread

MAIN COURSES

Trio of Isle of Wight Sausages £11.95
Served with a caramelised red onion mash, petit pois and a homemade jus

Beer Battered Cod £11.95
Served with triple cooked chips, homemade tartare sauce and petit pois

Chicken, Chorizo & Spinach Tagliatelle £12.95
Served in a creamy white wine sauce with a red onion and shallot toasted ciabatta

CHEF'S SPECIAL **The Buddle Inn Cottage Pie GF** £11.45
Topped with root vegetable mash and mature Cheddar cheese served with seasonal vegetables

Goats Cheese, Tomato & Olive Fettuccini V £11.95
With grated parmesan cheese and garlic bread

Wholetail Breaded Scampi £11.95
With triple cooked chips, homemade tartare sauce and salad

Red Lentil & Aubergine Moussaka V £11.95
Served with Island crusty bread and dressed salad

Butternut Squash, Spinach V & Goats Cheese Pie £11.95
Served with mash potatoes or chips with a side of seasonal vegetables

CHEF'S SPECIAL **Isle of Wight Duck Breast GF** £15.95
Topped with a lemon and chilli butter, with fondant potato and mixed greens

Pie of the Day £12.45
A shortcrust pastry pie served with petit pois and a choice of mash potato or triple cooked chips

Beef Brisket GF * £14.95
Kemp Hill Farm pot-roasted beef brisket with winter vegetables and served with Island crusty bread

Moules Marinière £14.95
Served with triple cooked chips and crusty Island crusty bread

STEAKS & BURGERS

Homemade 8oz Beef Burger £12.95
Topped with Monterey Jack cheese and red onion marmalade in a sourdough bun with triple cooked chips and salad *Add Bacon £1.00*

Kemp Hill Farm 10oz Rump Steak GF £16.95
Isle of Wight reared beef served with cherry tomatoes flat mushroom, dressed rocket and triple cooked chips

CHEF'S SPECIAL **Swordfish Steak GF** £14.95
Marinated lemon and ginger swordfish steak served with salad and crushed new potatoes

Lamb Chump Steak GF £15.95
Served with rosemary sautéed potatoes, buttered green beans and a red wine jus

STEAK SAUCES
Peppercorn, Stilton or Creamy Mushroom (each) £2.95
Garlic Butter £1.00

DESSERTS

all £5.95

Winter Berry Crumble
Served with custard or ice cream

Banoffee Waffle
With crushed pistachios and ice cream

Salted Caramel Chocolate Brownie
Served with vanilla ice cream

Elderflower Panna Cotta
With poached rhubarb and seasonal berries


SPECIAL'S BOARD

Please see our boards for Today's Chef's Specials

SIDES V

• ISLAND CRUSTY BREAD & BUTTER £2.45
• GARLIC BREAD £2.95 • CHEESY GARLIC BREAD £3.45
• ONION RINGS £2.95

• SEASONAL VEGETABLES £2.95
• DRESSED SALAD £2.95 • TRIPLE COOKED CHIPS £2.95
• TRIPLE COOKED CHIPS WITH CHEESE £3.45

LUNCH

SANDWICHES

A choice of white or brown bread, served with salted crisps and a dressed salad.

Cheddar Cheese & Red Onion £5.95

Gammon Ham & Rocket £6.25

Tuna Mayonnaise £6.45

Bacon, Brie & Cranberry £6.45

Prawn Marie-Rose £7.95

Add a
**BUCKET
OF CHIPS**
for £1.95

OPEN CIABATTAS

New to the menu and packed with flavour.

Tuna & Red Onion Melt £7.50

Pesto Verdi, Tomato & Mozzarella £6.75

Salami, Sun Dried Tomatoes & Basil £6.95

**Smoked Salmon, Rocket,
Coriander & Lime Yoghurt** £6.95

JACKET POTATOES ^{GF}

Cheddar Cheese £6.25

Cheese & Red Onion £6.45

Cheese & Beans £6.95

Tuna Mayonnaise £6.95

Cheese & Bacon £6.95

Prawn Marie-Rose £7.95