

## LUNCH MENU Available from midday until 4.30pm daily

### SANDWICHES

Served with dressed salad and crisps.

Upgrade from crisps to triple cooked chips for £1.50

Ventnor Crab	£7.95	GF★
Prawns in Marie Rose Sauce	£7.25	GF★
Tuna Mayonnaise	£6.45	GF★
Cheddar Cheese & Red Onion	£5.95	V GF★
Gammon Ham & Rocket	£6.25	GF★
Bacon, Brie & Cranberry	£6.95	GF★

### OPEN CIABATTAS

Served with dressed salad and crisps.

Upgrade from crisps to triple cooked chips for £1.50

Tuna, Red Onion & Mozzarella Melt	£7.95
Salami, Sun Dried Tomato & Basil	£6.95
Bacon, Brie & Cranberry	£7.75
Smoked Salmon, Cream Cheese & Cucumber	£7.95

### JACKET POTATOES

Served with dressed leaves

Cheddar Cheese	£6.75	V GF
Cheddar Cheese & Red Onion	£6.95	V GF
Cheddar & Beans	£7.45	V GF
Tuna Mayonnaise	£7.25	GF
Prawns in Marie Rose Sauce	£7.95	GF

### PLOUGHMANS

Served with pickled onions, apple, tomato chutney, dressed salad and Isle of Wight crusty bread

Hand Carved Ham & Cheese	£11.95	GF★
Homeade Pâté	£10.95	GF★
Mixed Cheese (Brie, Cheddar & Stilton)	£12.95	GF★

## CHILDREN'S MENU

Ham, Cheese or Jam Sandwich	£2.95	
4oz Beef Burger <i>In a brioche bun with triple cooked chips, beans or garden peas</i>	£5.95	
Chunky Chicken Nuggets <i>With triple cooked chips, beans or garden peas</i>	£5.95	
Small Battered Cod <i>With triple cooked chips, beans or garden peas</i>	£5.95	
Beef Lasagne Verdi <i>With garlic bread</i>	£5.95	
Sausage & Mash <i>Two sausages, mashed potato, garden peas and a jug of gravy</i>	£5.95	
Macaroni Cheese <i>With Isle of Wight crusty bread</i>	£5.95	V
Mini Ham, Egg & Chips <i>With beans or garden peas</i>	£5.95	
5oz Rump Steak <i>With triple cooked chips and garden peas</i>	£8.95	GF

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### SIDES

Island Crusty Bread & Butter	£2.45	V
Garlic Bread	£2.95	V
Cheesy Garlic Bread	£3.45	V
Onion Rings	£2.95	V
Seasonal Vegetables	£2.95	V
Dressed Salad	£2.95	V
Triple Cooked Chips	£2.95	V
Triple Cooked Chips with Cheese	£3.45	V

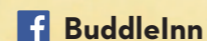


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# MENU

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

THANK YOU



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## STARTERS

<b>Chef's Homemade Chicken Liver Pate</b> <i>Served with black pepper crostinis and dressed leaves</i>	£5.45	GF★
<b>Chef's Soup of the Day</b> <i>Served with Isle of Wight crusty bread</i>	£4.95	V GF★
<b>Blanch Bait</b> <i>Served with dressed rocket and chef's tartare sauce</i>	£5.95	
<b>Thai Green Mussels</b> <i>Topped with shredded coconut and coriander accompanied with Isle of Wight crusty bread</i>	£6.95	GF★
<b>Goats Cheese Mousse</b> <i>Served with pickled beetroot and dressed leaves</i>	£6.25	V GF★
<b>Ventnor Crab, Chorizo &amp; Spring Onion Cake</b> <i>Served with dressed leaves and a saffron mayonnaise</i>	£6.75	

## GRAZING PLATTERS

Great for the larger appetite or as a sharing starter

<b>Buddle Smuggler's Platter</b> <i>Prawns, Ventnor crab, smoked salmon, green lip mussels, seafood sauce, Isle of Wight crusty bread and salad</i>	£13.95	GF★
<b>Antipasto Sharing Board</b> <i>Parma ham, chorizo, salami, sun dried tomatoes, olives, tomato chutney, salad and Isle of Wight crusty bread</i>	£12.95	GF★

## PUB CLASSICS

<b>Local Ale Battered Cod &amp; Triple Cooked Chips</b> <i>Served with garden peas and tartare sauce</i>	£10.95	
<b>Breaded Scampi</b> <i>Triple cooked chips, garden peas and tartare sauce</i>	£10.95	
<b>Chef's Pie of the Day</b> <i>Served with a choice of chips, mashed potato or new potatoes and garden peas with a rich gravy</i>	£11.95	
<b>Trio of Mottistone Farm Pork &amp; Leek Sausages</b> <i>Served on a bed of caramelised red onion mash, garden peas and a rich gravy</i>	£10.45	GF
<b>Hunters Chicken</b> <i>Succulent chicken breast wrapped in bacon and smothered with our own BBQ sauce and topped with mozzarella, served with Cajun wedges and red slaw</i>	£11.95	
<b>Honey Roasted Ham, Eggs &amp; Chips</b> <i>Thickly sliced ham served with two Isle of Wight Brownrigg eggs and triple cooked chips</i>	£8.95	GF
<b>Chef's Lasagne Verdi</b> <i>Served with a garlic ciabatta and dressed salad</i>	£10.95	

Items marked with **V** are Vegetarian **GF** Gluten Free **GF★** Gluten Free Bread option available

## BUDDLE FAVOURITES

<b>Smoked Salmon Ventnor Crab Mac 'N' Cheese</b> <i>Topped with a dill crust and served with Isle of Wight crusty bread and salad</i>	£12.95	
<b>Chef's Special Pan Fried Sea Bass Fillet</b> <i>On a bed of buttered crushed potatoes, with seasonal vegetables and citrus salsa, drizzled with a lemon sauce</i>	£14.95	GF
<b>Ventnor Crab, Chorizo &amp; Spring Onion Cakes</b> <i>With saffron mayonnaise, dressed rocket and new potatoes</i>	£13.45	
<b>Thai Green Mussels</b> <i>In a creamy Thai green sauce with coriander and coconut shavings, served with triple cooked chips</i>	£14.95	GF
<b>Tagliatelle Carbonara</b> <i>Served with a garlic ciabatta and pancetta crisp</i>	£11.95	
<b>Trio of Pork</b> <i>Slow cooked pork belly, black pudding and a shredded pork beignet, creamed apple mash, sautéed cabbage and a rich cider jus</i>	£13.45	

## FROM THE GRILL

<b>Chef's Special 10oz Kemp Hill Farm Rump Steak</b> <i>Cooked to your liking with cherry vine tomatoes, flat mushroom, onion rings, triple cooked chips and dressed rocket</i>	£15.25	GF
<b>10oz Gammon Steak</b> <i>With a pineapple salsa, fried egg, triple cooked chips and dressed salad</i>	£11.95	GF
<b>STEAK SAUCES</b> <i>Peppercorn, Mushroom or Stilton. Garlic Butter £1.50</i>	£2.95	

## BURGERS

Our beef burgers are homemade using Isle of Wight beef served in a floured bap with tomato relish, triple cooked chips and dressed leaves

<b>CUSTOM BURGERS</b>	<b>6 oz Cheese Burger</b> £9.45	<b>Veggie Burger</b> £8.45	<b>Chicken Burger</b> <i>With garlic mayonnaise</i> £9.45
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## EXTRAS

*Cheese, Barbecue Sauce, Mushrooms, Bacon, Stilton £1.25 each  
Chilli Con Carne, Onion Rings £1.75 each*

## SPECIALITY BURGERS

<b>The Farmer</b> £10.95 <i>6oz Island made beef burger topped with smoked bacon, free-range egg and tomato relish</i>	<b>Surf &amp; Turf</b> £12.95 <i>A 6oz Island made beef burger with scampi and tartare sauce</i>
<b>BBQ Pulled Pork</b> £10.45 <i>Our very own slow cooked barbecue pulled pork shoulder served with coleslaw</i>	<b>The Ultimate</b> £13.45 <i>Two 6oz Island beef burgers with cheese, bacon, fried egg, fried onions and tomato relish</i>

## VEGETARIAN

<b>Mixed Bean Mexican Chilli</b> <i>Served with steamed rice, nachos and sour cream</i>	£10.95	V GF★
<b>Roasted Aubergine &amp; Chickpea Penne</b> <i>In a rich tomato and basil sauce, served with garlic toasted ciabatta</i>	£10.95	V
<b>Chef's Special Roasted Stuffed Red Peppers</b> <i>Stuffed with a mushroom couscous, accompanied by a Mediterranean salad</i>	£10.95	V

## SALADS

<b>House Salad</b>	£10.95	GF
<b>Ventnor Crab Salad</b>	£15.95	GF
<b>Smoked Salmon &amp; Shell On Prawn</b>	£14.95	GF
<b>Haloumi &amp; Beetroot</b>	£12.95	GF
<b>Chicken &amp; Bacon</b>	£13.95	GF

All come with crisp mixed salad leaves, cucumber, peppers, red onion, Isle of Wight tomatoes, olives and quartered boiled egg

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## DESSERTS all £4.95

<b>Sticky Date Pudding</b> <i>Drizzled with toffee sauce and served with Cornish vanilla bean ice cream</i>
<b>Cheesecake of the Day</b> (please see today's dessert board) <i>Served with a Chantilly cream and seasonal berries</i>
<b>White Chocolate &amp; Raspberry Crème Brûlée</b> GF★ <i>Served with a shortbread biscuit and mixed fruit</i>
<b>Mixed Berry Crumble</b> <i>Using seasonal berries with a sweet crumble top, served with a choice of custard, ice cream or double cream</i>
<b>Cheese Board</b> £6.95 or £11.45 to share <i>A selection of Stilton, Cheddar and Brie cheeses served with a selection of crackers, pickle and celery</i>

see  
**SPECIALS BOARDS**  
for more  
Desserts