Homemade Desserts



Sticky Toffee Pudding £8
A rich toffee and date sponge, finished with a butterscotch sauce and serve with vanilla ice cream

Orchard Crumble £7.50 GF
A mix of apples, peaches and pears, stewed in cinnamon, finished with a gluten free crumble and a jug of rich Devon custard

Bourbon & Date Bread & Butter Pudding £8.50
With rich custard

Chocolate Orange Cheesecake £9
A baked New York style cheesecake, infused with Belgian chocolate and spiced orange, served with fresh pouring cream

Ice Cream 1 Scoop £3 | 2 Scoops | £5 | 3 Scoops £7 V VE* GF*
Please see Specials Board for today's selection

Sunday Roasts

Served every Sunday, from Midday until they're gone

All of our classic roasts are served with beef dripping, roast potatoes, pork and herb stuffing, Yorkshire pudding, roasted root vegetables, cider braised red cabbage, tenderstem broccoli and lashing of rich gravy

- **Roast Topside of Beef** £19 | ***Smaller Appetite*** £12.5 GF*
- **Loin of Pork** £18 | ***Smaller Appetite*** £11 GF*
- **Leg of Lamb** £21 | ***Smaller Appetite*** £13.5 GF*
- **All Three Meats** £26 GF*
- **Root Vegetable Wellington** £17 V

Served with roast potatoes, Yorkshire pudding, roasted root vegetables, cider braised red cabbage, tenderstem broccoli and lashing of rich gravy

Roast Add-Ons:
- ***Cauliflower Cheese (For 2 to Share)*** £6 V

Sides

Chips £4 | **Cheesy Chips** £5
Garlic Bread £4.50 | **Cheesy Garlic Bread** £5.50
Side Salad £5 | **Beer Battered Onion Rings** £4.50

Lunch *Served from midday until 5pm daily*

SANDWICHES

Served on a choice of white or brown bloomer with a dressed salad garnish and crisps

Yarmouth Crab Mayo £14
Hand-picked crab, blended with mayonnaise, citrus zest and fresh chives

Hummus & Peppers £9 VE
Homemade hummus and roasted peppers, finished with black pepper

Fish Finger £11
Freshly battered cod, gem lettuce and homemade tartare sauce

TOASTIES

Served on a choice of white or brown bloomer with a dressed salad garnish and crisps

Cheese & Red Onion £9 V
Mature Cheddar and a rich tomato and onion chutney
Add Ham for £2

Ham & Mustard £9
Home roasted ham, and Dijon mustard

Bacon Brie & Cranberry £10
Smoked bacon, brie and a rich cranberry sauce served hot

Beef & Stilton £10
Pastrami beef, crumbled Stilton and piccalilli served hot

PLOUGHMAN'S LUNCH

Winter Ploughman's £16
Wedges of Cheddar and Stilton cheeses, home roasted ham, chutney, piccalilli, pork pie, soup of the day, pickled onions and warm sourdough

***Add a Bucket of Chips to Any Lunch Dish* £3**

THE BUGLE COACHING INN
The Square, Yarmouth, Isle of Wight, PO41 0NS

thebugleinn.co.uk

Breakfast & Brunch

Served from 9am until 11:30am daily

Bugle Benny £9.50
Toasted muffin topped with poached eggs, crispy bacon, wilted spinach and hollandaise sauce

Avo' On Toast £9 V
Sourdough topped with smashed avocado, poached eggs, black sesame, chilli flakes and sea salt crystals

Breakfast Muffin £9
Toasted muffin, grilled local sausage meat patty, smoked streaky bacon, fried egg, hash brown and melted cheese

Eggs Royale £11
Toasted muffin topped with poached eggs, smoked salmon, wilted spinach and hollandaise sauce

Vegan Full English £12 VE
Roasted tomato, hash browns, baked beans, smashed avocado, sautéed mushrooms and spinach, sourdough toast

Smoked Salmon & Scrambled Egg £11
On buttered sourdough with fresh lemon

Bugle Fried Breakfast £14
Local sausage, 2 rashers of smoked crispy bacon, fried egg, roasted tomato, sautéed mushrooms, baked beans, hash brown, sourdough toast



Health Bowl £7 V
Greek yoghurt, homemade granola, honey, seasonal fruit

Classic French Toast £11 V
Vanilla brioche topped with crème fraîche, blueberries, maple syrup, raspberry coulis and homemade granola
Add 2 Rashers of Smoked Bacon £3

ALLERGIES & INTOLERANCES 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. Detailed information on the 14 legal allergens is available on request however we may not be able to provide information on other allergens.

FRIED FOOD Where a vegetarian or vegan dish is deep-fried, we cannot guarantee that they have been cooked in dedicated vegetarian/vegan fryers. Products that are deep fried and do not contain specific allergens can be contaminated by the use of multi allergen fryers.

DISCLAIMER We regret that we cannot guarantee that our fish, shellfish & meat dishes do not contain bones or shell. Where we state a weight, it is a approximate raw weight and 1oz equals 28.5g eg: 8oz Burger = 227g

Starters

Chef's Soup of the Day £7.50 V VE* GF*
Served with warm sourdough

Thai Spiced Fishcake £9 GF
Fresh cod blended with mashed potato and infused with lemongrass, chilli, lime and coriander, pan fried and served with fresh rocket, chillies, spring onions and a sweet chilli dip

Camembert Sharer £14 V GF*
Rind on classic French cheese, baked in the oven with fresh rosemary sprigs, and served with warm sourdough

Pork, Maple & Sage Croquettes £9
Slow roasted pulled pork, folded through creamed potato with maple syrup and fresh sage, deep fried in a panko crumb and served on a bed of fresh leaves with a warm apple compote

Wild Mushroom Bruschetta £8 V VE GF*
Crisp slices of sourdough brushed with olive oil and garlic, topped with a creamy mix of wild mushrooms infused with thyme and sprinkled with fresh herbs

Mains

Steak, Ale & Mushroom Pie £20
IOW beef and button mushrooms, stewed in ale, and encased in shortcrust pastry, served with a choice of chips or mashed potato, with seasonal vegetables and gravy

Fish & Chips £19 | ***Lite Bite*** £12
Beer battered cod fillet, wrapped in crispy beer batter, served with chips, garden peas, homemade tartare sauce and fresh lemon



Cajun Chicken Sizzler £18
Fresh chicken breast in a spicy Cajun marinade, served sizzling on a bed of peppers and onions, with warm tortilla wraps, a mix of Mexican dips, crisp leaves and a pot of Cheddar cheese

Halloumi Sizzler £16 V
Lightly seasoned grilled halloumi, served sizzling on a bed of peppers and onions, with warm tortilla wraps, a mix of Mexican dips, crisp leaves and a pot of Cheddar cheese

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

Mains

The Bugle Burger £17.50 GF*
2x 4oz 100% beef patties, served in a salad dressed brioche bun, with melted cheese, sweet chilli jam, and crispy bacon, served with chips



Katsu Chicken Burger £18
Fresh chicken in a katsu crumb in a toasted bun with katsu mayo, served with chunky chips and dressed salad

Lasagne al Forno £18 | ***Lite Bite*** £12
IOW beef mince, stewed in tomatoes, herbs and garlic, layered with pasta, creamy bechamel sauce, and finished with melted mozzarella, served with garlic bread

Tandoori Cauliflower Curry £17.50 V VE
Fresh roasted cauliflower, courgette and chickpeas, wrapped in a rich and mild pasanda curry sauce, served with steamed rice, naan bread and toasted flaked almonds

Chef's Cut of the Day
Please see our Specials Board for today's locally sourced steak choice



Sausage & Mash £17 | ***Lite Bite*** £12
3x handmade sausages, served on a bed of creamy mash with petit pois and a rich gravy

Wild Mushroom Linguine £17.50 V VE
Wild mushrooms, sautéed in white wine, infused with thyme and garlic and finished with plant-based cream and tossed through linguine pasta

Fish Pie £21
A mix of fresh and smoked fish poached, prawns and peas, stewed in a herb-infused cream sauce, topped with creamy mash, finished with mozzarella and baked, served with warm sourdough bread

Pork Belly £21 GF
Slow roasted pork, set on a bed of mashed potato, topped with a smoked bacon and leek sauce, served with crispy crackling and green vegetables

Ham, Egg & Chips £16 | ***Lite Bite*** £12 GF
Home roasted ham, topped with fried eggs, served with chunky chips and garden peas