

Desserts

Summer Berry Pavlova £9 **V**

Homemade meringue, topped with fresh summer berries, chantilly cream and fresh raspberry coulis



Baked Cheesecake £8.50 **V**

Home baked vanilla infused cheesecake, drizzled with a ginger and lime syrup, served with fresh pouring cream

Honeycomb Waffle £8 **V**

Sweet waffle, topped with honeycomb ice cream, shards of homemade honeycomb and drizzled with chocolate sauce, finished with chantilly cream and shaved Belgian chocolate

Belgian Chocolate Brownie £8.50 **V**

Homemade chocolate brownie, with crumbled Oreo, Bailey's infused chocolate sauce and Isle of Wight chocolate fudge brownie ice cream

Isle of Wight Ice Creams 2 Scoops £3.50 - 3 Scoops £5

Please see our **Specials Board** for today's ice cream and sorbet selection

Isle of Wight Cheese Board £11

Mix of Isle of Wight cheeses, served with artisan biscuits, grapes and chutney

Add a Glass of Ruby Port – £4.50



Sides

Chips £4

Cheesy Chips £5

Garlic Bread £4.50

Cheesy Garlic Bread £5.50

Side Salad £5

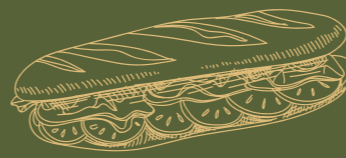
Beer Battered Onion Rings £4.50



Lunch Available 12-5pm 7 Days a week

HOT MELTS

All our hot melts, are ciabattas cooked on a press grill, and are served with fresh dressed salad and crisps



Bacon, Brie & Cranberry £11

Crispy smoked streaky bacon, French brie and cranberry sauce

Cheese & Ham £11

Mature Cheddar and slices of ham

BBQ Chicken £12

Sliced BBQ chicken breast, mozzarella cheese and BBQ sauce

3 Cheese & Onion £10 **V**

A mix of Cheddar, Gallybagger and IW Soft cheeses with red onion

Add a Bucket of Triple Cooked Chips – £3.50

SANDWICHES

All our sandwiches are in white or wholemeal bloomer, and are served with fresh dressed salad and crisps

The Yarmouth Crab Sandwich £14

Handpicked Yarmouth crab bound in mayonnaise with chopped chives, lemon and lime zest, a touch of cracked black pepper and a hint of smoked sea salt

Mediterranean Tuna Sandwich £11

Seasoned tuna, roasted red peppers, red onion, olives, Italian herbs, lemon, mayo

Cheese & Ham Sandwich £10

Home cooked ham, a mix of Cheddar and Gallybagger cheeses with tomato and onion chutney

Add a Bucket of Triple Cooked Chips – £3.50

THE BUGLE COACHING INN

The Square, Yarmouth, Isle of Wight, PO41 0NS

thebugleinn.co.uk

THE BUGLE
COACHING INN

BAR | ROOMS | FOOD

Pub Classics MENU

SERVICE TIMES

Brunch Served Daily, 9-11.30am

Lunch Served 12-5pm

Main Menu Served daily, 12-9pm

TAKEAWAY

Available Every Day until 9pm,
10pm on Friday & Saturday

V = Vegetarian, **V*** = Vegetarian Option Available, **VE** = Vegan,

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

MENU

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

Starters & Little Plates

Crab & Prawn Cocktail £13 GF*

Prawns in Marie Rose and seasoned crab mayo, served with dressed salad, fresh lemon and brown bread

Bao Buns £10*

Slow cooked pulled pork in a spicy chipotle BBQ sauce, in soft buns, topped with crispy fried onions and spicy mayo

Burrata £10 V GF*

Mozzarella cheese with a cream centre, served on a bed of warm IW tomatoes, with a broad bean salsa verdi and warm sourdough

Homemade Hummus £9 VE

Creamy hummus with tahini, lemon and garlic topped with pomegranate seeds and pickled red onion with warm flatbread

Mackerel Pâté £11

Served with dressed salad, warm sourdough and horseradish

Main Courses

Steak, Ale & Mushroom Pie £20

Slow-cooked steak stewed in ale with button mushrooms encased in shortcrust pastry served with a choice of chips or creamy mash, petit pois and rich gravy

Classic Fish & Chips £19

Cod fillet coated in beer batter with triple cooked chips, mushy peas, homemade tartare sauce and lemon wedge

Wings & Ribs £18 GF

Cajun marinated chicken wings and ½ a rack of BBQ ribs with dressed salad, soured cream and triple cooked chips

Mac & Cheese £15

Our classic cheese sauce, infused with local ale and a hint of chilli, served with macaroni pasta

Add Hand-Picked Crab – £6.00

Main Courses

10oz Sirloin Steak £30 GF

Grilled to your liking with triple cooked chips, roasted vine tomatoes, mushroom, onion rings and garlic butter

Make it Surf & Turf Add 3 Garlic Butter King Prawns – £7.00

Tandoori Cauliflower Curry £17 VE

Roasted cauliflower enveloped in a rich and creamy passanda curry sauce with roasted courgette and chickpeas served with steam rice and naan bread, chopped coriander and toasted flaked almonds

Lasagne Al Forno £18

Isle of Wight beef mince stewed in tomatoes, herbs and garlic layered with pasta sheets and creamy bechamel, baked until golden and served with garlic bread

Katsu Chicken Flatbread £18

Lightly spiced panko coated chicken breast topped with katsu mayo in a warm flatbread served with dressed salad and triple cooked chips

Bugle Burger Stack £18 GF*

8oz Isle of Wight beef burger topped with Cheddar cheese and chilli jam in a toasted bun dressed with gem lettuce and tomato served with triple cooked chips



Ham, Egg & Chips £14 GF*

Slices of honey roasted ham, two fried eggs, triple cooked and chips and petit pois

Seafood Risotto £26

Arborio rice wrapped in a rich cream and herb sauce, with smoked salmon, prawns and crab, finished with hand-picked white crab meat and fresh chopped herbs

Tuna Nicoise Salad £22 GF

Seared tuna steak cooked medium rare, on a bed of red wine and dijon mustard dressed leaves with black olives, fine green beans, baby potatoes, red onions, IW tomatoes, lilliput capers and a boiled egg

Caesar Salad £14 V*

Crisp romaine lettuce tossed in a classic Caesar dressing with shaved parmesan, anchovies, garlic sourdough croutons, cracked black pepper and lemon wedge

Add Panko Coated Chicken Breast – £6.00

PIZZA

Cooked in our kitchen in the covered patio



Stonebaked 12" pizza base topped with our homemade tomato sauce and shredded mozzarella finished with rocket and warm garlic butter

Margherita £15 | Pepperoni £17

Charcuterie £18

Chorizo, pepperoni and prosciutto

Veggie £16 V

Sweetcorn, olives, red onion, IW tomatoes

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 an approximate raw weight and 1oz equals 28.5g eg: 8oz Burger = 227g

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

BRUNCH

Served 9am – 11:30am Daily

A discretionary gratuity of 10% will be added to your bill. Gratuity not added to online ordering.

Bugle Benny £9.50

Toasted bagel 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 Bagel £9

Toasted bagel, grilled local sausage meat patty, smoked streaky bacon, fried egg, hash brown and melted cheese

Eggs Royale £11

Toasted bagel topped with poached eggs, smoked salmon, wilted spinach and hollandaise sauce

Loaded Hash Browns £14

Four hash browns topped with poached eggs, sriracha hollandaise, pan-fried chorizo and sliced avocado

Vegan Full English £12 VE

Roasted tomato, hash browns, baked beans, smashed avocado, sautéed mushrooms and spinach, sourdough toast

Shakshuka £10 V

Spiced tomato, pepper and onion stew with baked eggs, feta and herbs, served with 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

Sweet Treat French Toast £12 V

French toast topped with Nutella, crème fraîche, Oreo crumb and sliced strawberries

Banana Bread Plate £8 V

Banana bread topped with caramelised banana, mascarpone, berries, chocolate shavings and Oreo crumb

Berry Smoothie Bowl £11.50 VE

Freshly made berry smoothie, homemade granola, sliced banana and fresh fruits

COFFEE

Caffè Latte £4.20

Cappuccino £3.95

Caffè Americano £3.50

Flat White £3.85

Espresso £2.30 Double £2.95

Mocha £4.10

Decaffeinated Coffee £3.50

Extra Coffee Shot £1

TEA

Yorkshire Tea £3

Decaffeinated Tea £3.50

SPECIALITY TEAS

Earl Grey £3.50

Mint Tea £3.50

Red Berry £3.50

Green Tea £3.50

HOT CHOCOLATE

Hot Chocolate £4

Luxury Hot Chocolate £5

With whipped cream and Belgian chocolate shavings

Add a Flavour Shot – 50p each
Vanilla, Caramel, Hazelnut

FRUIT JUICES £3.50

Apple, Orange, Cranberry, Tomato, Pineapple

SMOOTHIES

Strawberry Split £5

Classic mix of strawberry and banana

Wild Wild Zest £5

Mango, pineapple, spinach, apple and lemongrass

Cherry Poppins £5

Cherry, strawberry, raspberry, banana, mango and blackcurrant

COOLERS

Elderflower & Mint £4

Strawberry, Basil & Cucumber £4

Peach Iced Tea £4

THE BUGLE ROAST HOUSE

SERVED SUNDAY FROM MIDDAY UNTIL THEY'RE GONE

OUR CLASSIC ROASTS

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

TOPSIDE OF ISLE OF WIGHT BEEF 19.00 | KIDS 12.50

LEG OF ISLE OF WIGHT LAMB 21.00 | KIDS 13.50

LOIN OF PORK & CRACKLING 18.00 | KIDS 11.00

ALL 3 MEATS (BEEF, LAMB & PORK) 26.00

ROASTED CHICKEN SUPREME 19.00

With pigs in blankets.

HONEY & WHISKEY GLAZED ROASTED HAM 17.00

With a cider and mustard gravy.

VEGETABLE TART 16.00 {v}

Homemade pastry tart filled with, root vegetables, mushrooms, onion, locally grown butternut squash and kale, with a pastry lattice top, served with vegetable gravy.

SUNDAY SIDES – WHAT'S NOT TO LOVE

CAULIFLOWER CHEESE (SERVES 2) 6.00 {v} **YORKSHIRE PUDDING** 1.00 {v}

ROAST POTATOES 3.00 {v*} **PIGS IN BLANKETS** 3.00 **STUFFING** 1.50 {v*}

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 in any item due to cross contamination risk.

{v} = Vegetarian, {v*} = Vegetarian Option Available. A discretionary gratuity of 10% will be added to your bill.

Red Wine

Light & Juicy

Vicuna Merlot

CHILE

A lovely plummy Merlot with a ripeness typical of Chilean wine. Easy on the palette and very drinkable.

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Los Coches Pinot Noir

CHILE

A light body disguises lovely cherry flavour in the mouth. American oak aging gives a subtle depth of flavour.

175ML **£7.45**

250ML **£9.95**

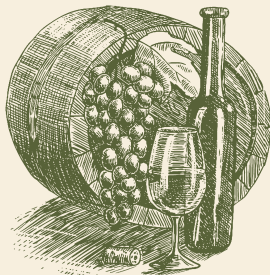
BOTTLE **£28.00**

Côtes du Rhône

FRANCE

Packed full of light, fresh fruit and peppery flavours with fine tannins.

BOTTLE **£32.00**



Rich & Smooth

Fat Rooster

Touriga Nacional

PORTUGAL

The wine presents a dark violet colour. Intense aromas of blackberries and black plums, violets and hints of spices.

BOTTLE **£36.00**

Uvas del Sol Malbec

ARGENTINA

A full-bodied fruity wine, characterised by fresh notes of blackberry, cassis and perfectly balanced tannins.

175ML **£8.25**

250ML **£10.25**

BOTTLE **£29.00**

Big & Bold

Pure XV Cabernet Sauvignon

AUSTRALIA

Weighing in 15% ABV this is a beast of a wine... not for the faint hearted. Screaming out for Sunday lunch red meats!

BOTTLE **£34.00**

Smaller glasses of 125ml available for wine by the glass

Rosé

Zinfandel Rosé

FEATHER FALLS, USA

A deliciously fruity wine with hints of cherry, watermelon, strawberry and sweet candy.

175ML **£6.65**

250ML **£8.65**

BOTTLE **£25.00**

Cortefresca Pinot Grigio Blush

ITALY

Wonderfully light with delicate flavours of strawberry, peach and watermelon and a dry finish.

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Soleil des Alpes, Haute Provence Rosé

FRANCE

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

BOTTLE **£38.00**



White Wine



Fruity & Ripe

Beaubigny Chardonnay

FRANCE

Has more ripeness than a Macon and more savouriness than the New World.

175ML **£7.45**
250ML **£9.95**
BOTTLE **£28.00**

Alitia Albarino Blue

SPAIN

Highlights of apple, apricot and peach.

BOTTLE **£42.00**

Picpoul de Pinet Cuvee Prestige Terre D'Eole

FRANCE

Round and mineral wine in the mouth with a grapefruit finish.

BOTTLE **£34.00**

Cortefresca Pinot Grigio

ITALY

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

175ML **£7.25**
250ML **£9.45**
BOTTLE **£27.00**

Winzer Krems 'Orange' Grüner Veltliner

AUSTRIA

Pale amber colour with complex aromas of pepper and honey. The palate displays a rich, creamy and spicy complexity.

BOTTLE **£34.00**

Fresh & Crisp

Conde Villar Vinho Verde Branco

PORTUGAL

This Vinho Verde has slight spritz on the tongue. Fruity and fresh.

175ML **£7.00**
250ML **£9.25**
BOTTLE **£26.00**

Gatlands Sauvignon Blanc

NEW ZEALAND

The crisp clean finish provides a delightful purity to this classic Sauvignon Blanc.

175ML **£8.50**
250ML **£10.75**
BOTTLE **£32.00**

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 **£47.00**

Domaine Daulny Sancerre

FRANCE

Grassy notes, tropical fruits and hints of blackcurrant bud make for a crisp and fresh wine with beautiful minerality.

BOTTLE **£46.00**

Smaller glasses of 125ml available for wine by the glass

Sparkling

Prosecco Spumante Extra Dry CORTE ALTA, ITALY

A delightfully crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

175ML **£7.25** 70CL BOTTLE **£32.00**

Botter Di Maria Prosecco Rosé ITALY

Light rosé colour. Elegant and intense bouquet. Dry, soft and well-balanced on the palate with a round and full bodied structure.

175ML **£9.45** 70CL BOTTLE **£32.00**

Coates & Seely Brut Reserve NV ENGLAND

With vineyards now being planted on the Isle of Wight at Gatcombe and Brightstone. This award winning English Sparkler has hints of bread dough. Full-bodied with plenty of fruit, a layered texture and a creamy finish.

BOTTLE **£75.00**

THE BUGLE INN BAR BLACKBOARD

See our boards for seasonal specials



COCKTAILS



Perfect Pimms

Pimms, lemonade, strawberries, cucumber, orange and mint.

GLASS **£9.00** JUG **£26.00**

Mermaid Mojito £10.50

50ml Mermaid Spice Rum, and Fever-Tree Ginger Beer with a squeeze of lime and a dash of Angostura bitters to add depth to the fiery flavours.

Aperol Spritz

Aperol, prosecco, fresh orange and lashings of cooling ice.

£10.50

Hugo Spritz

Elderflower liqueur, prosecco, soda water garnished with lemon, mint leaves and lashings of cooling ice.

£9.95

Red Snapper £10.50

50ml Mermaid Salt Vodka, tomato juice, lemon juice, sugar syrup and a Worcestershire Sauce, garnished with a celery stick.

Island Sun £10.50

50ml Mermaid Gin and 25ml Campari, topped with orange juice and garnished with fresh orange.

BRITISH GINS

Gordons

A distinctively refreshing gin crafted from the finest handpicked juniper berries and a secret selection of fragrant botanicals.
37.5% **£3.95**

Gordons Premium Pink

Flavoured with raspberry, strawberry and classic botanicals for a refreshing and sweet taste.
37.5% **£4.00**

Whitley Neill Rhubarb & Ginger

Tart crisp edge with ginger warming up the palate for a full-bodied finish..
41.3% **£4.10**

Tanqueray Sevilla

Zesty and bright with hints of Mediterranean sunshine, a lovely smooth gin with a fruity finish. Always drenched in sunshine.
41.3% **£4.40**

HENDRICK'S
DISTILLED AND BOTTLED IN SCOTLAND
— G I N —

Hendrick's Gin

This Scottish gin is made with peculiar botanicals and uniquely curious infusions of cucumber and rose petals.
41.4% **£4.40**

TRY A BUGLE
COCKTAIL



MERMAID

ISLE OF WIGHT DISTILLERY

*Hand-crafted on the
Isle of Wight*

Mermaid Isle of Wight Gin

A locally distilled gin infused with foraged samphire from the Island's chalky cliffs and Boadicea hops grown at Ventnor Botanical Gardens.
42% **£5.50**

Mermaid Isle of Wight Pink Gin

Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.
42% **£5.50**

Mermaid Lemon Zest Isle of Wight Gin

A zesty and aromatic infusion of summer citrus fruits and wild botanicals, blended with Isle of Wight bergamot, lemon and rosemary.
42% **£5.50**

TONICS & MIXERS



FEVER-TREE

Premium Natural Mixers

ALL **£3.45** EACH

Premium Indian Tonic

Premium Indian Tonic Water with a clean and aromatic taste.

Premium Light Indian Tonic

Refreshing and aromatic with only 30 calories per bottle.

Mediterranean Tonic

Refreshing and aromatic, infused with thyme, fresh citrus and a hint of rosemary.

Rhubarb & Raspberry Tonic

Sweet British rhubarb and juicy Scottish raspberries, pairs perfectly with a dry or pink gin.



SPIRITS

Further choices of spirits are available
please ask your server or visit the bar to view

WHISKY

Glenfiddich 12 Year Old Single Malt

Rich and sweet with fruity tones, developing into butterscotch, cream, malt and subtle oak flavours.

40% **£4.85**

Jameson Irish Whiskey

This classic Irish whiskey is wonderfully smooth and harmonious - a thoroughly enjoyable blend.

40% **£4.50**

Jack Daniel's Old No.7

Full-bodied whiskey with flavours of orange, brown sugar and spice, and a long rich finish.

40% **£4.25**

Shanky's Whip Liqueur

An intriguing spirit from Ireland, blending black whiskey blended with a smooth and creamy liqueur - drink on the rocks or with cola and a slice of lime.

33% **£4.65**

THE ISLE OF WIGHT
**WIGHT
WHISKY**

IW Distillery Signature Malt Blend

Light oak and dried fruits combine for a smooth and creamy honey finish.

40% **£4.95**

RUM

Kraken Black Spiced Rum

Dark spiced Caribbean rum blended with 11 spices, including cinnamon and ginger.

40% **£4.40**



Bacardi Carta Blanca

Perfect for classic rum cocktails like the Mojito.

37.5% **£3.85**

Sailor Jerry Original Spiced Caribbean Rum

Vanilla notes with a dry buttery toffee taste and hints of cinnamon.

40% **£3.95**

Goslings Black Seal Bermuda Rum

Made from a 150-year-old Gosling family recipe, uses the finest distillates aged in charred American oak casks.

40% **£4.25**

Mermaid Isle of Wight Spiced Rum

Crafted from a carefully selected blend of sugar cane and molasses rum from Trinidad and the Dominican Republic.

38% **£5.50**

VODKA



Grey Goose Premium Vodka

Made using the best ingredients from France – soft winter wheat and Gensac spring water.

40% **£5.20**

IW Distillery Rock Sea Vodka

Grain distilled vodka with the subtle addition of rock sea salt.

40% **£5.40**

Smirnoff Vodka

The world's no.1 vodka.

40% **£3.95**

ALCOHOL FREE

Gordons Alcohol Free Gin

The same classic flavour just with zero alcohol.

0% **£2.95**

Captain Morgan Spiced Gold Alcohol Free Rum

A great alternative to the iconic Spiced Gold.

0% **£2.95**

CASK ALES, BEERS & CIDER

We take our pints seriously at The Bugle Coaching Inn, with a selection of nationally recognised and popular regional beers on our hand pulls, as well as locally brewed Isle of Wight beers to try – please ask your server for today's selection.



BEERS & STOUT

DRAUGHT

Cruz Campo	1/2	£3.20	PINT	£6.40
Birra Moretti	1/2	£3.40	PINT	£6.80
Amstel	1/2	£3.00	PINT	£6.00
Neck Oil	1/2	£3.75	PINT	£7.50
Guinness	1/2	£3.50	PINT	£7.00

BOTTLED

Peroni Nastro Azzurro Gluten Free	£4.80
330ML BOTTLE 5%	
Corona Extra	£4.80
330ML BOTTLE 5%	
Crabbies Alcoholic Ginger Beer	£5.80
500ML BOTTLE 4%	

CIDERS

DRAUGHT

Inch's	1/2	£3.00	PINT	£6.00
Inch's Riversider	1/2	£3.20	PINT	£6.40
Old Mout	1/2	£3.30	PINT	£6.60
<i>Berries & Cherries</i>				

BOTTLED

Old Mout Ciders	£5.90 EACH
<i>Kiwi & Lime Pineapple & Raspberry</i>	
500ML BOTTLES 4%	

LOW/ALCOHOL FREE

Birra Moretti Zero	£3.60
330ML BOTTLE	
Guinness 0.0	£4.80
440ML CAN	
Sharp's Doom Bar Zero Zero Amber Ale	£3.90
500ML BOTTLE	
Old Mout Alcohol Free Cider	£5.40
<i>Berries & Cherries</i>	
500ML BOTTLE	

ALE



THE BUGLE INN ALE

*Brewed on
The Isle of Wight
especially for us!*

GUEST ALES

*We regularly
change our guest
ales, so please
ask for our
current selection.*

SOFT DRINKS



275ML BOTTLE ALL **£3.40**

Great blend of fruit juices available in three flavour combinations.

Orange & Passion Fruit
Apple & Raspberry
Apple & Mango

Folkington's Juice's

250ML **£3.90** EACH

Apple | Orange | Pineapple

Simply Fruity Kids Drinks

£2.25 EACH

Blackcurrant | Orange | Strawberry



FEVER-TREE

Premium Natural Mixers

Ginger Ale

A delicious refreshing Ginger Ale.

200ML **£3.10**

FENTIMANS

ESTD 1905

Botanically Brewed BEVERAGES

Fentimans Classic Ginger Beer

250ML **£3.90**



Folkington's.
authentic juices and mixers

Folkington's Cranberry Juice

250ML **£3.00**

Coca-Cola Original

330ML GLASS BOTTLE **£3.90**

Diet Coke

330ML GLASS BOTTLE **£3.50**

Pepsi Original | Max | Diet Pepsi

SMALL **£2.40** LARGE **£4.40**

R Whites Lemonade

SMALL **£2.40** LARGE **£4.40**

New Forest Spring Water

330ML **£2.45** 750ML **£4.40** EACH

Still | Sparking

Sparkling Elderflower Presse

330ML **£3.90**

Big Tom Spiced Tomato Juice

250ML **£3.90**

HOT DRINKS

Choice of Teas, Coffees & Hot Chocolate

AFTER DINNER DRINKS

Courvoisier £4.45 | Baileys £4.25 | Disaronno £4.25

Plus a selection of Port & Brandy

LIQUEUR COFFEES

Highland

Glenlivet

Whisky

Calypso

Tia Maria

Italian

Disaronno

Amaretto

Irish

Baileys

Caribbean

Kraken Black

Spice Rum

all £6.95

EACH

**THE BUDDLE
SMUGGLERS INN**

◇ DINING | FUNCTIONS | ROOMS ◇

**THE BUGLE
COACHING INN**

◇ BAR | ROOMS | FOOD ◇

**THE CRAB &
LOBSTER INN**

◇ SEAFOOD | ROOMS | VIEWS ◇

**THE KINGS HEAD
YARMOUTH · IW**

◇ BAR | ROOMS | FOOD ◇