

Stonebaked Pizza

All served on a 12 inch base

MARGHERITA <small>V VE*</small>	£13.50
Classic tomato sauce, mozzarella, sliced tomato and basil oil	
PEPPERONI FEAST	£15.50
Cheese and tomato base with a double helping of pepperoni	
MEXICAN SIZZLER	£16.50
Tomato sauce, mozzarella, sliced chicken breast, fire roasted peppers, red onion, cajun spice, soured cream dip	
DRAGON'S BREATH	£17
Cheese and tomato base, N'duja sausage, pepperoni, onion, fresh chillies, hot honey	
MEDITERRANEAN DREAM <small>V</small>	£16
Ricotta and mozzarella cheese, mushrooms, spinach, sundried tomatoes and pesto	
BBQ TEXAN	£16.50
BBQ sauce, mozzarella, pulled beef brisket, chicken, red peppers, red onion	

Dessert

ORCHARD FLAPJACK CRUMBLE	£6.95
Stewed apples, pears and peaches, topped with a sticky biscuit and oat crumb, served with rich Devon custard	
VANILLA CHEESECAKE <small>DF</small>	£6.95
A dairy free plant based vanilla cheesecake, finished with a rich berry compote	
CHERRY BAKWELL BREAD & BUTTER PUDDING	£6.95
Layers of bread and cherry compote, in a rich crème anglaise, finished with toasted almonds – with vanilla ice cream, custard or pouring cream	
HONEYCOMB WAFFLE	£6.95
Warm Belgian waffle topped with honeycomb ice cream, home-made honeycomb, chocolate shavings and chantilly cream	
BROOKIE	£6.95
Layers of cookie dough and chocolate brownie, served with vanilla ice cream	

Lunch

Served Monday - Saturday 12-5pm

Make it a toastie: £1, Add a mug of soup to a sandwich: £3

HOMEMADE SCOTCH EGG	£9
Free range boiled egg, wrapped in pork and black pudding, with a panko and herb crumb, served with fresh leaves and English mustard aioli	
BUGLE GRAZING BOARD	£15
Ham, Cheddar cheese, homemade sausage roll, pork scratchings, mixed home-pickled vegetables, crusty bread, caramelised onion chutney, salad garnish	
THE YARMOUTH CRAB SANDWICH	£13
Filled with hand picked Yarmouth crab, cos lettuce, spring onions, celery, mayo and a dash of Tabasco on hand-sliced sourdough with a fresh salad garnish	
CHIPPY TEA CLUB SANDWICH	£12
Hand-battered cod goujons, cos lettuce, triple cooked chips and homemade tartare sauce, served between 3 slices of hand-sliced sourdough	
CHEESE & ONION SANDWICH	£7.50
Mature Cheddar, red and spring onion served on sourdough with salad garnish	
HAM & TOMATO SANDWICH	£7.50
Locally sourced ham, and sliced tomato on sourdough with salad garnish	
BACON, BRIE & CRANBERRY SANDWICH	£9.50
French Brie, smoked bacon and cranberry sauce served on sourdough with salad garnish	

Sides

CHIPS/CHEESY CHIPS	£4/£5
FRENCH FRIES/CHEESY FRIES	£4/£5
GARLIC BREAD/CHEESY GARLIC BREAD	£4.50/£5.50
BEER BATTERED ONION RINGS	£4.50
SIDE SALAD	£5
CHEF'S VEGETABLE SELECTION	£5

THE BUGLE COACHING INN

BAR | ROOMS | FOOD



menu

eat. drink. relax.

★ SEE BOARDS FOR TODAY'S SPECIALS ★

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

Starters

CHEF'S SOUP OF THE DAY V VE* GF* £6.50
Served with crusty bread

WHITEBAIT £6.50
With tartare sauce

RICOTTA & TOMATO BRUSCHETTA V GF* £8.50
Crisp toasted bread, fresh basil, hot honey

SMOKED MACKEREL PÂTÉ GF* £8.50
Toasted baguette slices, horseradish sauce

BEEF BRISKET BAO BUNS £8.95
Korean style BBQ sauce, sriracha mayo, toasted sesame, crispy onions, oriental salad

HOUMOS & OLIVES VE GF* £7.45
Olive oil, balsamic, crusty bread

House Specialities

STEAK, ALE & STILTON PIE £17.95
Shortcrust pastry, rich red wine gravy, house potatoes, tenderstem broccoli and petit pois

CURRIED SEABASS GF £18.95
Butter roasted seabass fillet on a bed of basmati rice, Malay curry sauce, roasted chickpeas and wilted spinach, topped with shredded spring onions

SLOW ROASTED PORK BELLY £18.50
Wholegrain mustard mash, crispy crackling, black pudding bon bon, roasted root vegetables, tenderstem, cider and apple sauce

KING PRAWN & N'DUJA TAGLIATELLE £19
King prawn tails and spicy N'duja sausage, sautéed in white wine and garlic, finished with tomatoes and dressed with fresh herbs and chillies

CLASSIC CAESAR SALAD £11
Cos lettuce, herb croutons, and parmesan, anchovies, hard boiled egg, wrapped in a rich Caesar dressing
Add a Grilled Chicken Breast: £6

Bugle Classics

FISH & CHIPS Deli Size £11 Regular £17
Beer battered cod fillet, chunky chips, petit pois, homemade tartare, fresh lemon

SCAMPI & CHIPS Deli Size £11 Regular £17
Breaded wholetails of scampi, chips, petit pois and tartare

LASAGNE Deli Size £10 Regular £16.50
Layers of beef ragu, pasta and cheese sauce, served with garlic bread and sprinkled with fresh parsley

SAUSAGE & MASH GF Deli Size £9.50 Regular £15.50
Handmade IW pork sausages, served on a bed of creamy mash, with peas and a rich onion gravy

VEGETABLE COTTAGE PIE V VE* GF* £15.50
Plant based mince wrapped in a vegetable gravy with roasted root vegetables and peas, topped with cauliflower and melted cheese, served with crusty bread

Burgers & Grills

THE BUGLE BURGER GF* £17
8oz Isle of Wight beef burger, cheese, smoked bacon, hash brown, lettuce, tomato, burger sauce, bun and fries

BUGLE FRIED CHICKEN £16.50
Black pepper mayo, salad garnished bun, French fries
Add Cheese: £1, Add Bacon: £1.50

THE COD BURGER £15
Freshly battered cod, crisp lettuce, tartare sauce, brioche bun, French fries
Add Cheese: £1, Add Bacon: £1.50

THAI SPICED VEGETABLE BURGER V VE* £14
Sweet chilli sauce & salad in a toasted bun with a side of fries
Add Cheese/Vegan Cheese: £1

10oz GAMMON STEAK GF £17
Grilled pineapple, fried egg, chunky chips and petit pois

CHEF'S STEAK CUT POA
Please see our specials board for today's selection

Special OFFERS

★ **Monday & Saturday** ★
BUY ANY STONE BAKED PIZZA
★ **GET A DRINK FOR JUST £2*** ★

★ **Wednesday's** ★
BUY ANY BURGER OR GRILL ITEM
★ **GET A DRINK FOR JUST £2*** ★

★ **Fish 'n' Fizz Fridays** ★
BUY ANY MAIN FISH DISH**
★ **GET A DRINK FOR JUST £2*** ★

***QUALIFYING DRINKS:**
Pint of Amstel, Inch's or House Real Ale. 175ml Glass of Chenin Blanc, Merlot or Zinfandel. Any Draft Soft Drink. Any Hot Drink

****QUALIFYING DISHES:**
Fish & Chips. Scampi & Chips. Curried Seabass. Cod Burger King Prawn & N'duja Tagliatelle. Fish Specials

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 and 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, VE = Vegan, VE* = Vegan Option Available

GF = Gluten Free, GF* = Gluten Free Option Available, DF* = Dairy Free Option Available

Kids Menu

Especially designed for our
customers under 12 years old

FISH FINGERS £7

Hand-cut cod fillets wrapped in batter, with chips and garden peas

SAUSAGE & MASH GF £6.50

2 pork sausages, creamy mash & baked beans

CHICKEN BURGER £7

2 chicken tenders in a bun with french fries

QUARTER POUND BURGER £7

4oz IW beefburger, brioche bun, French fries

NO 'MEAT' BALLS V £7

Plant based meatballs, tagliatelle pasta, tomato sauce and garlic bread

CHOCOLATE CHIP COOKIE SUNDAE £4

Chocolate and vanilla ice creams, broken cookie pieces,
whipped cream, chocolate sauce

STRAWBERRY ICE CREAM SUNDAE £3.50

Strawberry and vanilla ice creams, whipped cream,
strawberry sauce, sprinkles

Bar Snacks

**Perfect with a drink,
while watching live sport**

WHITEBAIT £6.50

With tartare sauce

LOADED FRIES £7.50

Crispy French fries, topped with cheese,
pepperoni and Sriracha mayo

CHICKEN TENDERS £5.50

3 coated chicken tenders, with BBQ dip

CRAB NACHOS £11

Crispy nachos, baked with hand-picked crab, and
mozzarella, with lemon and lime mayo

HOMEMADE SAUSAGE ROLL £5.95

Served hot with an HP Brown sauce dip

HALLOUMI FRIES £5

Fried in a lightly spiced cornflour with a sweet chilli dip

2 FOR 1
MENUS

MONDAY TO
THURSDAY

BOOKING REQUIRED

Christmas FESTIVE MENU

2 COURSE – £25 | 3 COURSE – £32

SERVED FROM 29th NOVEMBER – 24th DECEMBER

TO START

SWEET POTATO & GINGER SOUP

With locally baked crusty bread

SMOKED MACKEREL CRUMPET

Pickled vegetables, horseradish butter

HAM HOCK & SMOKED CHEESE CROQUETTES

Crisp leaves, red pepper and chilli jam

MUSHROOM ROLL **V**

A twist on a warm sausage roll, served with a rich Cumberland sauce

MAIN COURSE

ROAST ENGLISH TURKEY

Roast potatoes, roasted root vegetables, sprouts, red cabbage, pig in blanket, stuffing, rich thyme jus

GRILLED PORK CHOP

Mashed potato, roasted baby onions, bacon and sprouts, balsamic honey sauce

8OZ RUMP STEAK (£6 SUPPLEMENT)

Triple cooked chips, baked tomato, fried onions and mushrooms, peas, garlic butter

BAKED COD FILLET

Roasted new potatoes, green beans, chunky tomato, white wine and basil sauce

ROASTED CAULIFLOWER WEDGE **VE**

Carrot and red pepper purée, new potatoes, sautéed onions and sprouts, tahini dressing

DESSERT

HOMEMADE CHRISTMAS PUDDING

Brandy and orange sauce

WARM CHOCOLATE & PISTACHIO TIFFIN

Pistachio ice cream, freeze dried raspberries, raspberry coulis

TIRAMISU BREAD & BUTTER PUDDING

Whipped Baileys cream

CHEESEBOARD (£4 SUPPLEMENT)

Savoury biscuits, iced grapes, apple, chutney

WARM LEMON SPONGE **VE**

Creamy plant based custard

THE BUGLE
COACHING INN

BAR | ROOMS | FOOD

Christmas MENU Day

ADULT £80
CHILD £40

TO START

CAULIFLOWER & KALE SOUP

Gallybagger cheese crouton

CONFIT DUCK LEG

Crispy duck croquette, cherry compote, toasted almonds

SMOKED SALMON, CRAB & PRAWN TERRINE

Cream cheese, watercress, lemon zest, granary bloomer

CONFIT BABY BEETS ^V

Whipped feta, mulled wine jelly, hazelnut and pecan crumb

MAIN COURSE

ROAST NORFOLK TURKEY

Duck fat roasted potatoes, roasted root vegetables and sprouts, red cabbage, cauliflower cheese, pigs in blankets, pork and cranberry stuffing, rich thyme jus

ROASTED FORE-RIB OF BEEF

Beef dripping roasted potatoes, broccoli purée, butter roasted baby carrots, turnips and sprouts, Madeira sauce, Yorkshire pudding

CHORIZO CRUSTED COD LOIN

Lemon and herb risotto, fresh cream, garden peas, samphire

WINTER VEGETABLE PIE ^V

A medley of winter vegetables, green lentils, dates and chestnuts, in a hot water pastry crust, served with thyme roasted potatoes, braised cabbage trio and vegetable gravy

DESSERT

HOMEMADE CHRISTMAS PUDDING

Brandy and orange sauce

FERRERO ROCHER YULE LOG

Port and cinnamon cherries, caramelised hazelnuts, Isle of Wight pouring cream

ISLE OF WIGHT CHEESEBOARD

Savoury biscuit selection, rich onion chutney, apple, celery and iced grapes

MANDARIN SPONGE ^{GF}

Redcurrant and orange compote, honeycomb ice cream