

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, pure decaence

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

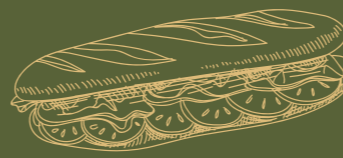
Beer Battered Onion Rings £4.50



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 with sundried tomatoes

Hunters Chicken £12

Sliced BBQ chicken breast, smoked bacon, 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 Branston Pickle

Add a Bucket of Triple Cooked Chips – £3.50

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

THE BUGLE
COACHING INN

BAR | ROOMS | FOOD

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



The Bugle Prawn Cocktail £12 GF*

Coldwater prawns in Marie Rose with shredded gem lettuce, cucumber, IW tomatoes, whole king prawn and brown bread

Deli Board for 1: £11 for 2: £16 GF*

Slices of prosciutto and chorizo, IW soft cheese, olives, tomato and onion chutney, with warm sourdough

Crab Arancini £13

Fried risotto balls, filled with IW crab meat, herbs and citrus zest, served with lobster aioli and locally grown organic dressed leaves

Burrata £10 V GF*

Baked mozzarella with cream centre on a bed of IW tomatoes and olive oil, with a broad bean salsa verde and sourdough toasts

Homemade Hummus £9 VE

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

Beef & Ale Croquettes £9.50

Beef brisket slow-cooked in IW Ale mixed with creamed potato, in golden crumb, with dressed leaves and English mustard mayo

Main Courses



Steak, Ale & Mushroom Pie £20

Slow-cooked steak, stewed in ale with button mushrooms, encased in shortcrust pastry served with chips or creamy mash, green vegetables and a rich red wine gravy

Classic Fish & Chips £19.50

Cod fillet, coated in a beer batter, with triple cooked chips, mushy peas, chip shop style curry sauce and homemade tartare

Make it a Platter Add 5 Scampi Tails, Battered Butcher's Sausage and a Slice of Bread and Butter – £6.50

Split Decision £19 GF

Cajun marinated chicken breast and bourbon BBQ coated pork ribs, with fresh salad, sour cream and triple cooked chips

Main Courses

10oz Sirloin Steak £30 GF

Grilled to your liking, with triple cooked chips, roasted IOW smoked garlic bulb, grilled tomato, chimichurri

Make it Surf & Turf Add 3 Garlic Butter King Prawns – £7

Tandoori Cauliflower Curry £17 VE

Tandoori spiced roasted cauliflower, enveloped in a rich and creamy pasanda curry sauce, with roasted courgette, chickpeas and quinoa, served with steamed rice, naan bread, chopped coriander and toasted flaked almonds

The Bugle Mussel Bowl £22

A kilo of Irish shell mussels, stewed in our own cream and herb sauce, served with fresh parsley and sourdough

Add a Bucket of Triple Cooked Chips – £3.50

Luxury Seafood Platter £38

Grilled seabass fillet, flour-dusted hand cut calamari rings, pil pil king prawns and chorizo, Yarmouth crab on chips and smoked mackerel pâté, fresh salad, warm sourdough, Marie Rose and lobster aioli



Katsu Chicken Flatbread £18

Light spiced panko coated chicken breast fillet with salad, warm flatbread, home pickled vegetables, katsu mayo, triple cooked chips

Triple Smash Burger Stack £18 GF*

A trio of 100% beef smash burgers, topped with Cheddar cheese, caramelised onion and bacon jam, in a bun dressed with gem lettuce and tomato served with triple cooked chips

Tuna Nicoise Salad £22 GF

Seared tuna steak on a classic salad of red wine and Dijon mustard dressed little gem, black olives, fine green beans, baby potatoes, red onion, IW tomatoes, lilliput capers and a boiled egg

Caesar Salad £14 V*

Bed of crisp romaine lettuce tossed in our classic Caesar dressing with shaved parmesan, crunchy garlic sourdough croutons, anchovies and a touch of cracked black pepper. Finished with fresh lemon and extra parmesan

Add a Grilled Chicken Breast – £5

Toasted Sweetcorn, Avocado & Quinoa Salad £14 VE GF

Crisp leaves, tossed with IW tomatoes, charred sweetcorn, quinoa, fresh herbs, sliced chillies, spring onion and lime zest, topped with a fan of avocado and finished with a lemon and tahini dressing

Add Fresh Yarmouth Crab – £8

PIZZA & PASTA BAR

Cooked in our kitchen in the covered patio

Authentic Stone Baked Pizza

Margherita £15

Tomato base, torn mozzarella and basil leaves

Pepperoni £17

Tomato base, torn mozzarella and pepperoni

Veggie £16 V

Pesto, artichoke and sundried tomatoes with parmesan and balsamic dressing

Charcuterie £18

Tomato base, torn mozzarella, prosciutto, chorizo and nduja with rocket and hot honey

Greek Style £17

Tomato base, shawarma spiced chicken and olives finished with crumbled feta, olive oil and pomegranate seeds



The Pasta Bar

Choose Your Sauce & Pasta £10

1

CHOOSE YOUR PASTA SAUCE

Diavolo

VE GF

As the name suggests, a fiery tomato sauce has the heat of the devil

Green Pesto

Fresh basil leaves blended with roasted walnuts, parmesan cheese, garlic, and extra virgin olive oil

Cacio e Pepe

V GF

Roman classic – parmesan and cracked black pepper

2

CHOOSE YOUR PASTA

Linguine

Thin flat ribbons of pasta, perfect for coating in a cream sauce

Spirali

Macaroni style pasta, formed into corkscrews, fantastic for cheese and tomato sauces

Penne GF

Pasta tubes made with rice and corn flour to give a classic pasta without gluten

3

MAKE YOUR PASTA BOWL YOUR OWN

Shaved Parmesan £2.50

Prawns £4.50 Olives £3

Chorizo Crumb £2

Torn Mozzarella £2.50

Spicy 'Nduja £2.50

Sundried Tomatoes £3

Smoked Bacon Pieces £2

Olive Oil / Chilli Oil

Basil Oil or Garlic Oil

– Complimentary

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.

Any
2 Pizzas
£25

Feed
The Family!
Any 2 Pizzas
+ 2 Sides just
£29

PIZZA

AT THE BUGLE

Served from 5pm Sunday to Thursday & 11am Friday & Saturday

All our Pizzas are Stone Baked on a 12" Classic Italian Crust

Margherita £14.50 V VE*

Our own tomato sauce, topped with shredded mozzarella and mixed Italian herbs

Pepperoni £16

Tomato sauce, mozzarella and a double helping of pepperoni

Gone Fishin' £17

Tomato and mozzarella, topped with prawns, tuna, anchovies and dill

The Chicken Hunter £16.50

Tomato and mozzarella, topped with chicken, smoked bacon and a BBQ sauce drizzle

Burger Time £16.50

Cheese and tomato, topped with ground beef, onions, gherkins and sliced tomato, finished with burger sauce

Charcuterie £17

Classic cheese and tomato base, with chorizo, pepperoni and prosciutto, dressed with balsamic and peppery rocket

Vegetarian Dream £16 V VE*

Cheese and tomato, topped with red onion, tomatoes, sweetcorn and olives

Garlic & Cheese £14.50

Smothered in garlic butter and topped with mozzarella

PIZZA SIDES

Chips £4 Cheesy Chips £5 Onion Rings £4 Side Salad £4

V = vegetarian VE* = vegan option available