Menu

STARTERS

Salt & Pepper Calamari DF £8.5
Sweet chilli mayonnaise

Crab Bruschetta GF* DF £12
Apple and fennel salad, avocado purée

Soup of the Day £8
Sourdough bread

Pulled Pork Croquettes £9.5
Sweetcorn purée, hot honey, crispy onion

Scotch Egg £9.5
Wholegrain mustard mayo, peashoots

Chickpea Falafel VE £7.5
Beetroot, hummus, sun dried tomato, herb oil

LUNCH

SANDWICHES
Served with crisps and a side salad

Chicken & Bacon *Mayonnaise, gem lettuce* DF £9.5

Crab *Lemon and dill dressing* DF £14

Prawns in a Marie Rose Sauce *Gem lettuce* DF £10

Battered Cod Goujons *Gem lettuce, tartar sauce* DF £10

Mature Cheddar *Tomato chutney* V £8

Sundried Tomato & Hummus *Red pepper, rocket* VE £8.5

SMALL PLATES

Fish & Chips *Peas, tartar sauce* DF £11

Cheeseburger *Tomato, red onion, gem lettuce, fries and salad* £12

Scampi & Chips *Peas, tartar sauce* DF £11

Sausage Mash & Gravy £12

MAINS

10oz Sirloin Steak GF £32
Sautéed mushrooms, fries, watercress, peppercorn sauce

Chicken Supreme £19
Mushroom and orzo pasta, parmesan, truffle oil

Bacon Double Cheeseburger £18
Two 4oz patties, Cheddar, streaky bacon, confit onions and wholegrain mustard, lightly spiced tomato relish, brioche bun, salad and fries

Island Ale & Steak Pie £19
Buttery mash or chips, seasonal vegetables, gravy

Local Sausage & Bubble & Squeak DF* £18
Tenderstem broccoli, gravy

Fish Curry £22
Cod, salmon and prawn in a mild madras and coconut sauce, with basmati rice topped with chillies, spring onion and crispy onion, naan bread

Wholetail Scampi DF £19
Chunky chips, peas, tartar sauce

Fish Pie £22
Cod, salmon and smoked haddock in a creamy parsley sauce topped with buttery mash, served with buttered greens

Beer Battered Cod DF £19
Chunky chips, peas, tartar sauce

Prawn & Clam Linguine £19 Add Crab £24
Creamy lemon garlic and paprika sauce, pickled red chilli

Butternut Squash & Lentil Wellington VE £17
Mash potato, seasonal greens, gravy

Veggie Burger VE £17
Asian flavoured chickpea, red pepper and sweetcorn burger, tomato and gem lettuce, vegan bun, sweet chilli mayo, fries and salad

DESSERTS

Vanilla Rice Pudding GF £8
Mixed berry compote, honeycomb

Sticky Toffee Pudding £9
Butterscotch sauce, vanilla ice cream

Chocolate Torte VE* GF £8
Salted caramel sauce, vanilla ice cream

Ice Cream £3 per scoop
Vanilla, chocolate, strawberry

Sorbet £3 per scoop
Lemon, raspberry

Isle of Wight Cheese Board £13
Gallybagger soft and blue, tomato chutney, crackers

AFTER DINNER COCKTAILS

Espresso Martini £11
Absolut Vanilla Vodka, Shanky's Whip Irish liqueur, fresh espresso and maple syrup

Apple Strüdel £12
Sailor Jerry's Spiced Rum, Pedro Ximenez Sherry, citrus, caramel, apple and a layered Speculoos cream

KIDS MENU

Cod Goujons, Chips, Peas & Tartar Sauce DF £9

Chicken Goujons, Fries & Salad £8

Scampi, Chips, Peas & Tartar Sauce DF £8

Sausage Mash & Peas DF £9

Macaroni & Cheese V £8

SUNDAY ROASTS

All roasts are served with roast potatoes, seasonal greens, roasted carrot and parsnip, braised red cabbage, stuffing and a Yorkshire pudding.

Please Note:
Limited Main Menu on Sundays – See Inside.

Topside of Beef £19

Pork Loin £18

Chicken Breast £18

Vegetarian Roast V **£17**

Roast Extras:

Cauliflower Cheese For 2 £5

Pigs in Blankets £3

SIDES

Garlic Bread £4.5 Add Cheese £1.5

Onion Rings £5 | Side Salad £5

Chunky Chips/Fries £5

Parmesan Truffle Fries £7.5

Seasonal Vegetables £6

VE Vegetarian V* Vegetarian option VE Vegan VE* Vegan option
DF Dairy Free DF* Dairy Free option
GF Gluten Free GF* Gluten Free option

Allergies & Intolerances *If you have an allergy or an intolerance, please let your server know before ordering as not all ingredients are listed. While we make every effort to control cross contamination, our ingredients are manufactured and our dishes are prepared in an environment where allergens are present. Remember, fish is a natural product and whilst every care is taken in its preparation, we cannot absolutely guarantee no bones will be present.*

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

THE CRAB & LOBSTER INN
SEAFOOD | ROOMS | VIEWS

Christmas!

PRE-XMAS 2 FOR 1
AVAILABLE MON-THURS.
FULL PRICE FRI, SAT & SUN.

PRE-CHRISTMAS PARTY MENU

Served 23rd November – 24th December

All tables must be booked a day in advance to receive 2 for 1

2 Course £29 | 3 Course £39

TO START

Spiced Pumpkin Soup, Roasted Pumpkin Dice, Sourdough *V GF**

Crab Croquettes, Lemon & Dill Sauce

Scotch Egg, Mushroom & Truffle Purée, Black Pudding Crumb

MAIN COURSE

Roast Turkey Breast, Pig In Blanket, Garlic & Thyme Roasted Potatoes, Sage & Onion Stuffing, Honey Roasted Carrot & Parsnip, Sprouts & Pancetta, Yorkshire Pudding & Gravy *GF**

Sea Bass Fillet, Crushed New Potatos, Asparagus, Samphire, Beurre Blanc *GF*

Gnocchi, Wild Mushroom Sauce, Sautéed Wild Mushrooms, Parmesan *V*

Sirloin Steak, Roasted Mushrooms & Isle of Wight Tomatoes, Watercress, Fries *GF*

DESSERTS

Apple & Blackberry Crumble, Vanilla Ice Cream or Custard

Sticky Toffee Pudding, Ginger Ice Cream, Toffee Sauce

Christmas Pudding, Vanilla Custard

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

THE CRAB & LOBSTER INN
SEAFOOD | ROOMS | VIEWS

Christmas!



CHRISTMAS DAY MENU

£99 per Adult | £49 per Child

TO START

Celeriac & Truffle Soup, Rosemary Croutons, Gruyère Cheese *V GF**

Smoked Salmon, Crab & Prawn Cocktail, Dressed Rocket, Blinis *GF**

Braised Beef Short Rib, Bacon Jam, Sourdough Toast, Horseradish Crème Fraîche

Chicken Liver Parfait, Orange & Cranberry Chutney, Toasted Brioche

MAIN COURSE

Roast Turkey Breast, Pig In Blanket, Garlic & Thyme Roasted Potatoes,
Sage & Onion Stuffing, Honey Roasted Carrot & Parsnip, Sprouts & Pancetta,
Cauliflower Cheese, Yorkshire Pudding & Gravy *GF**

Mushroom & Brie Wellington, Pomme Purée, Tenderstem Broccoli, Kale, Gravy *VE*

Fillet of Beef, Wild Mushrooms, Dauphinoise Potatos, Asparagus, Red Wine Sauce

Roasted Monkfish, Parma Ham & Mushroom Orzo, Garlic Spinach

DESSERTS

Trio of Isle of Wight Cheeses, Spiced Tomato Chutney, Crackers, Grapes

Sticky Toffee Pudding, Ginger Ice Cream, Toffee Sauce

Lemon Posset, Mixed Berry Compote, Shortbread

Christmas Pudding, Vanilla Custard

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