

MENU

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

While You Wait

Mixed Olives £5 **VE** | **Padron Peppers** £5 **VE**

Sourdough, Whipped Seaweed Butter £4.5 **GF***

Patatas Bravas £6 **V**

Starters

Classic Prawn Cocktail £12 **GF**

Prawns, Marie Rose sauce, smashed avocado, smoked salmon and dressed rocket

Panko Prawns, Garlic Aioli £7

Salt & Pepper Calamari £8.5

Ginger and coriander chimichurri

Potted Shrimp £11 **GF***

Pickled fennel, crispy shallot, sourdough ciabatta

Arreton Tomato Bruschetta £8.5 **VE GF***

Mixed olives, garlic rubbed crostini, dressed rocket

Yarmouth Crab Bruschetta £13 **GF* DF**

Dressed rocket, green pesto, roasted lemon

Corn Ribs £8 **VE GF***

Hot honey glaze and sriracha mayo

Salads & Boards

Caesar Salad £13 | **With Chicken** £18 **GF***

Mixed leaves, anchovies, croutons, parmesan and caesar dressing

Cold Seafood Board For One £28 **GF***

Local crab, smoked salmon, crevettes, green lip mussels, seafood sauce, crusty bread and salad

Half Lobster Salad £35 **GF***

Mixed leaves, spring onions, lemon and dill dressing, crusty bread and choice of fries or potatos

Whole Crab Salad (Market price) **GF***

Locally picked crab, mixed leaves, spring onions, lemon and dill dressing with crusty bread

Crevettes Pint £22 | **Half Pint** £13 **GF***

Shell on prawns, avocado, spring onions, sourdough

From the Sea

Island Ale Battered Fish £19

Served with chunky chips, crushed minted peas, tartar sauce and lemon wedge

Half Lobster Thermidor £37

Grilled with a white wine, herb and parmesan sauce, salad and fries

Seafood Linguini £24

Clams, mussels, prawns, garlic, chilli

Wholetail Breaded Scampi £19

Chunky chips, crushed minted peas, tartare sauce

Seabass Fillet £24 **GF**

Chilli, garlic, capers, new potatoes

Hot Seafood Platter For Two £89 – **Specials Board for today's platter**

Goan Fish Curry £21 **GF**

With cod, sea bass and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli

Please see our Specials Board for today's Fresh Fish Selection

From the Land

Chicken Supreme £19 **GF**

Chorizo and red pepper sauce, sea salt garlic roasted new potatoes, tender stem broccoli

Steak & Island Brewed Ale Pie £20

Slow-braised steak in rich gravy and seasonal greens with a choice of chunky chips or creamy mash

10oz Sirloin Steak £32 **GF***

Chunky chips, beer battered onion rings, roasted tomato, field mushroom, dressed rocket and parmesan salad **Make it a Surf & Turf – add Half a Lobster for £20**

From The Land Special – Specials Board for today's dish

Smoked Applewood Beef Burger £19 **GF***

Smoked Applewood cheese, streaky bacon and gherkins in a toasted bun, with fries and coleslaw

Sides

Garlic Bread £4.5 **Add Cheese** £1.5 | **Side Salad** £5 | **Onion Rings** £5

Chunky Chips £5 **GF** | **Parmesan Truffle Fries** £7

Vegetarian

Beetroot & Lentil Burger £16.5 **VE GF***

Smoked vegan Applewood cheese, roasted peppers and hummus in a toasted bun served with onion rings, fries and dressed salad

Butter Cauliflower £17 **V GF***

Tender cauliflower florets simmered in a spiced cream sauce, served over rice with yoghurt and naan bread

Roasted Butternut Squash Tagliatelle £17 **VE GF**

Spinach, vegan parmesan and crispy sage

Desserts

Tarte au Citron £8

Fresh berries and chantilly cream

Chocolate Torte £8

Crème fraiche and chocolate shavings

Affogato £7

Vanilla IW ice cream, shot of barista coffee and Amaretti biscuit

Cheese Board £14

Stilton, Cheddar, Brie, rustic crackers, grapes, red onion chutney

IW Ice Cream/Sorbet 2 Scoops £6 | 3 Scoops £8

Ice Cream: Chocolate | Strawberry | Vanilla

Sorbet: Lemon | Raspberry

Lunch

Served 12-4pm, Choice of White or Brown Bread

Somerset Cheddar & Chutney Sandwich £8.5 **GF***

Hummus, Roasted Pepper & Walnut Sandwich £9 **VE GF***

Fish Finger, Tartar Sauce, Lettuce Sandwich £12

IW Crab, Lemon & Dill Sandwich £15 **GF***

Smoked Salmon & Cream Cheese Sandwich £11 **GF***

Chicken & Bacon Sandwich £9.5 **GF***

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

BRUNCH

Served 9am – 11:30am Daily

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

Eggs 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

Loaded Hash Browns £14

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

Eggs Royale £11

Toasted bagel 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

The American Way £12

Pancakes with maple syrup, bacon, berries and cream

Crab Benedict £15

IW crab on a toasted muffin with hollandaise sauce

Smoked Haddock £13

Poached haddock fillet, poached eggs and spinach

Full English £14

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

Smoked Salmon & Scrambled Eggs £11

On buttered sourdough with fresh lemon

Shakshuka £10 V

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

Health Bowl £7 V

Greek yoghurt, homemade granola, honey, seasonal fruit

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 £4

Elderflower & Mint | Peach Iced Tea
Strawberry, Basil & Cucumber

SUNDAY MENU

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Hummus, Roasted Pepper & Walnut Sandwich £9

IW Crab, Lemon & Dill Sandwich £15

Smoked Salmon & Cream Cheese Sandwich £11

Chicken & Bacon Sandwich £9.5

Sides

Chunky Chips £5 **GF** | **Parmesan Truffle Fries** £7

Onion Rings £5 | **Side Salad** £5

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THE CRAB &
LOBSTER INN

SEAFOOD | ROOMS | VIEWS



DRINKS



Red Wine

Light & Juicy

Arjona Rioja Tinto Joven

SPAIN

This medium-bodied Rioja has wild, fruity aromas of red berries. The wine is initially fresh, but with a complex and lively aftertaste that is very satisfying.

BOTTLE **£29.00**

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**

Côtes du Rhône

FRANCE

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

BOTTLE **£32.00**

Alto Los Romeros Pinot Noir

CHILE

A medium bodied wine with delicious strawberry and redcurrant fruit flavours, for a soft and lingering finish.

BOTTLE **£34.00**

Gustales Crianza

SPAIN

Plummy with hints of strawberry and vanilla, this is a juicy and flavourful wine, silky smooth with a complex finish.

BOTTLE **£34.00**

Rich & Smooth

Telegraph Road Shiraz

AUSTRALIA

This Australian red offers intense fruit flavours, with notes of plum, blackcurrants and strawberry, softened with a hint of vanilla.

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

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

Chateau Tour Bel-Air Montagne-Saint-Emilion

FRANCE

A rich wine with notes of sweet cherries balanced against hints of menthol and liquorice for a full body and long finish.

BOTTLE **£39.00**

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**



Smaller glasses of 125ml available for wine by the glass

White Wine & Sparkling

Fruity & Ripe

Pato Torrente Chardonnay

CHILE

Fresh with ripe exotic fruit flavours typical of high-quality Chilean wine.

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Vicuna Sauvignon Blanc

CHILE

Crisp and fresh with limey fruit, a hint of herbs and a twist of melon.

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Aromatic & Elegant

Pask Instinct Sauvignon Blanc

NEW ZEALAND

Vibrant acidity, balanced with fresh flavours of gooseberry and passionfruit and hints of lime and minerality.

175ML **£8.75**

250ML **£11.50**

BOTTLE **£34.00**

Fresh & Crisp

Cortefresca Pinot Grigio

ITALY

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

175ML **£7.25**

250ML **£9.45**

BOTTLE **£27.00**

Gavi Luciano DOCG

ITALY

A gentle aromatic and dry white, with flavours of green apple and herbaceous notes - typical of the Cortese grape.

BOTTLE **£37.00**

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**

PROSECCO

Prosecco

ITALY

Crisp with vibrant notes of apple and pear, for a delicate floral and fruity finish.

175ML **£8.95**

70CL BOTTLE **£29.00**

Prosecco Rosé

ITALY

Dry, soft and well balanced on the palette a lovely light pink and full bodied Prosecco.

20CL **£8.95**

70CL BOTTLE **£29.00**

CHAMPAGNE

Baron de Beaupré Champagne Brut

FRANCE

A delicate balance of freshness and complexity. Its vibrant bubbles dance on the palate, delivering a harmonious blend of fresh apple and citrus, with toasty and honey aromas.

BOTTLE **£56.00**

THE CRAB & LOBSTER BAR BLACKBOARD

See our boards for seasonal specials

Smaller glasses of 125ml available for wine by the glass



COCKTAILS



Perfect Pimms

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

GLASS **£8.00** JUG **£24.00**

Dark & Stormy

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.

£9.95

Red Snapper

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

£9.95

Island Sun

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

£9.95



Aperol Spritz

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

£9.95

BRITISH GINS

Gordons

A distinctively refreshing gin crafted from the finest handpicked juniper berries and a secret selection of fragrant botanicals.
37.5% **£3.75**

Gordons Premium Pink

Flavoured with raspberry, strawberry and classic botanicals for a refreshing and sweet taste.
37.5% **£3.80**

Tanqueray London Dry

A refreshing gin with flavours of fresh pine, citrus and juniper for a smooth taste.
43% **£4.25**

Malfy Gin Rosa Pink Grapefruit

Flavoured with zesty Sicilian pink grapefruit, Italian lemons, fine botanicals and handpicked juniper.
41% **£3.75**

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% **£4.25**

TRY A C&L
COCKTAIL



MERMAID

ISLE OF WIGHT DISTILLERY

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% **£5.00**

Mermaid Isle of Wight Pink Gin

Infused with Isle of Wight strawberries and locally sourced botanicals for a sweet and complex taste.
42% **£5.00**

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% **£5.00**

Whitley Neill Rhubarb & Ginger Gin

A handcrafted premium gin offering the perfect blend of sweet rhubarb and fiery ginger.
41% **£4.20**

TONICS & MIXERS



FEVER-TREE

Premium Natural Mixers

ALL **£3.25** 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.



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% **£4.65**

Jameson Irish Whiskey

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

40% **£4.25**

Jack Daniel's Old No.7

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

40% **£3.95**

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% **£4.50**

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

Bacardi Carta Blanca

Perfect for classic rum cocktails like the Mojito.

37.5% **£3.75**

Sailor Jerry Original Spiced Caribbean Rum

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

40% **£3.75**



Kraken Black Spiced Rum

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

40% **£4.20**

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% **£3.95**

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% **£4.75**

VODKA



Grey Goose Premium Vodka

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

40% **£4.80**

IW Distillery Rock Sea Vodka

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

40% **£4.85**

Smirnoff Vodka

The world's no.1 vodka.

40% **£3.75**

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 Crab & Lobster 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

Birra Moretti	1/2	£3.30	PINT	£6.60
Amstel	1/2	£2.90	PINT	£5.80
Neck Oil	1/2	£3.60	PINT	£7.20
Murphys	1/2	£3.00	PINT	£6.00

BOTTLED

Peroni Nastro Azzurro 330ML BOTTLE 5% £4.60
Peroni Nastro Azzurro Gluten Free 330ML BOTTLE 5% £4.80
Corona Extra 330ML BOTTLE 5% £4.80
Ventnor Botanic Ale 500ML BOTTLE 4.3% £5.60
Crabbies Alcoholic Ginger Beer 500ML BOTTLE 4% £5.40

CIDERS

DRAUGHT

Orchard Thieves	1/2	£2.90	PINT	£5.80
Inch's	1/2	£2.90	PINT	£5.80
Old Mout <i>Berries & Cherries</i>	1/2	£3.20	PINT	£6.40

BOTTLED

Old Mout Ciders
Kiwi & Lime | Pineapple & Raspberry
Berries & Cherries
500ML BOTTLES 4% **£5.90** EACH

LOW/ALCOHOL FREE

Birra Moretti Zero 330ML BOTTLE £3.60
Guinness 0.0 440ML CAN £4.40
Sharp's Doom Bar Zero Amber Ale 500ML BOTTLE £3.90
Adnam's Ghost Ship Behold Pale Ale 500ML BOTTLE 0.5% £4.10
Old Mout Alcohol Free Ciders <i>Berries & Cherries Pineapple & Raspberry</i> 500ML BOTTLE £4.40 EACH

LOCAL ALES



- Islander
- Beachcomber
- Sea Dog



- GSB
- Fuggle Dee Dum
- Wight Squirrel

PLUS



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

THE CRAB & LOBSTER ALE

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

SOFT DRINKS

JO

275ML BOTTLE ALL **£3.40**

Great blend of fruit juices available in three flavour combinations.

Orange & Passion Fruit
Apple & Raspberry
Apple & Mango

Frobisher Juice's

200ML **£3.90** EACH

Apple | Orange Pineapple
Cranberry

Simply Fruity Kids Drinks

£2.25 EACH

Blackcurrant | Orange
Strawberry



FEVER-TREE
Premium Natural Mixers

Traditional Ginger Beer

A deep, long-lasting ginger character.

200ML **£3.10**

Ginger Ale

A delicious refreshing Ginger Ale.

200ML **£3.10**

Hartridges Juices & Mixers

300ML **£3.90** EACH

Ginger Beer | Crisp Apple
Elderflower Presse
Traditional Lemonade

Big Tom Spiced Tomato Juice

250ML **£3.90**

Coca-Cola Original

330ML GLASS BOTTLE **£3.90**

Diet Coke

330ML GLASS BOTTLE **£3.50**

Pepsi Original

SMALL **£2.40** LARGE **£4.40**

Pepsi Max | Diet Pepsi

SMALL **£2.40** LARGE **£4.40**

R Whites Lemonade

SMALL **£2.40** LARGE **£4.40**

Strathmore
Spring Water

330ML **£2.45** 750ML **£4.40** EACH

Still | Sparking

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