

Traditional fish pie topped with Gallybagger cheese and breadcrumbs with salad garnish and locally baked bread
£12.95

HOUSE SPECIALS

Grand or demi sized moules, steamed in a chilli and garlic cream sauce finished with locally baked bread or fries
£11.95 or £6.95 (*vegetarian*)

Mushroom, roasted root vegetable and goats cheese wellington £10.95 (*vegetarian*)

Slow cooked pork belly, wholegrain mustard mash, apple infused braised red cabbage and cider gravy £13.95 (*Gluten Free*)

Tagliatelle with mushrooms, spinach, smoked garlic olive oil and dressed rocket £9.95 (*vegetarian*)
(*Gluten Free Pasta Available*)

Baked fillet of salmon buttered new potatoes, sautéed seasonal greens and tarragon butter sauce £12.95
(*Gluten Free & vegetarian*)

Pan fried lamb's liver with bacon, nutmeg and crème fraiche, served with creamed mashed potatoes £10.95 (*Gluten Free*)

Chicken, crisp bacon and Isle of Wight cherry tomato salad with fresh leaves, garlic croutons and a roasted red pepper dressing £11.50

Vegetable 'Hot Pot'- Chunky, seasonal vegetables in a rich tomato, garlic and oregano sauce topped with crisp potatoes £10.50 (*vegan and vegetarian*)

FROM THE GRILL (*ALL GLUTEN FREE*)

10 oz Char grilled rump steak served with skin on chips, battered onion rings, cherry tomatoes and mushrooms

5 oz Char grilled rump steak served with skin on chips, battered onion rings, cherry tomatoes and mushrooms

available at market price please see
a member of staff for details

Add a peppercorn sauce or top with melted Isle of Wight Blue cheese for £3.25

Char grilled butterflied chicken breast on honey infused roasted root vegetables, melting mozzarella and sweet potato fries £12.95

10oz gammon steak with skin on fries, roasted cherry tomatoes and a fried IOW egg £14.95

TO FINISH

Rhubarb and plum crumble with an oatly topping and locally made ginger ice cream £5.45

Whisky and marmalade bread & butter pudding with custard £5.45

Chocolate brownie with chocolate sauce and warm cherry compôte £4.95

Winter berry pudding with citrus crème fraiche £5.45

A selection of Isle of Wight cheese and biscuits with grapes and chutney £7.95

A selection of locally made ice creams and sorbets
£1.95 per scoop

SIDES AND NIBBLES

Skin on chips £3.50 Skin on cheesy chips £4.25

Mixed leaf salad with vinaigrette dressing £3.25

Seasonal vegetables £2.95

Grilled garlic & parsley bread £3.00 Add cheese for £3.50

Battered onion rings £2.95 (*Gluten Free*)

SANDWICHES OR BAGUETTES

(Available everyday between 12.00pm & 2.30pm)

Chose from baguette or wholegrain/white bloomer
All sandwiches served with dressed salad and crisps

Coriander hummus, sliced beetroot, tomato and
mixed salad leaves £6.95 *(vegetarian)*

Sliced brie, roasted peppers and rocket leaves
£7.25 *(vegetarian)*

Smoked salmon, spring onion and cream cheese
£8.25 *(vegetarian)*

Locally landed and hand picked crab meat, lettuce
and lemon mayonnaise £8.95 *(vegetarian)*

Sliced IOW smoked ham and mature cheddar cheese
with Dijon mustard £7.75

Pan fried rump steak with a rich red onion & cognac
chutney £8.95

Chargrilled chicken and bacon in a garlic mayonnaise £8.25

We also have **Gluten Free** sliced white and brown
bread available for all sandwiches

SUNDAY LUNCH OFFER DECEMBER & JANUARY

As a special offer from our **NEW** head chef come and join us in
December and January and try our traditional Sunday lunch
for £ 9.95 and **BUY ONE AND GET ONE FREE**

Please ensure you reserve a table 01983 872840 or
online www.thespinnakeriow.co.uk



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APPETISERS & LIGHT BITES

Soup of the day with locally baked bread £4.95 *(vegetarian)*

Chicken liver & pancetta pate with tomato chutney
and crostini £5.75

Welsh rarebit with ale, cayenne pepper and thyme £5.25

Marinated olives and a selection of locally baked breads for one
£4.95 or for two to share £8.25

The Spinnaker seafood plate- Smoked salmon, crab meat and
shell on prawn pot with dressed leaves, citrus crème fraiche and
locally baked bread £12.95 *(vegetarian)*

Bruschetta Trio Slates for one £5.95 or for two to share
£10.95 *(vegetarian)*

Red onion and melted goat cheese
Coriander hummus and beetroot
Pan fried mushroom and brie

PUB FAVOURITES

Crisp fried whitebait with dressed leaves, lemon, tartare sauce
and locally baked bread £7.95

Locally made butcher's sausages with pan-fried bubble &
squeak, fried onions and red wine gravy £10.95

Three, locally produced, egg omelette with salad and skin on
chips - see a member of our team for today's flavour £8.95
(Gluten Free & vegetarian)

Chicken, ham and leek pie or beef and Guinness pie with
creamed potatoes, peas and chef's gravy £12.95

Sliced IOW smoked ham, IOW eggs and skin on fries with spiced
tomato chutney £9.95 *(Gluten Free)*

IOW ale battered fish of the day with skin on fries and mushy
peas with lemon and chunky tartare sauce £11.95
(Add a gherkin for £0.75) *(Gluten Free)*