

APPETISERS & LIGHT BITES

Freshly made soup of the day with locally made crusty bread
£5.95 *(vegetarian, gluten free bread available on request)*

Crisp fried whitebait with lemon mayonnaise and sea salt £6.95

Goat's cheese parfait with lightly pickled beetroot and crostinis
£7.25 *(gluten free bread available on request)*

Chicken liver and thyme paté, sticky red onion chutney and
toasted brioche £7.50 *(gluten free bread available on request)*

Smoked salmon and prawns, dressed leaves, lime sour
cream and tomato salsa £7.95

PUB FAVOURITES

Ale battered fish fillet of the day with seasoned fries, peas and
chunky tartare sauce £13.45 smaller appetite £8.50 *(gluten free)*

The Spinnaker, slow cooked, pulled pork burger, Emmental
cheese, barbecue sauce, red 'slaw' and seasoned fries £13.95

10oz locally reared rump steak with seasoned fries, grilled
tomato and mushrooms £19.95
smaller appetite 5oz steak £12.95 *(gluten free)*

Add pink peppercorn sauce £2.50
Add IOW blue cheese cream sauce £2.95

Hand carved smoked ham with 2 fried Brownrigg Farm eggs,
seasoned fries and peas £11.95 smaller appetite £7.95
(gluten free)

Chicken and coriander fajitas with sautéed peppers, onion and
tomato salsa, floured tortillas, sour cream and guacamole
£14.50

Risotto Primavera with broad beans, peas, spinach, rocket
and basil pesto £12.95 *(vegan, gluten free)*

Isle of Wight tomato, marinated olive and feta cheese salad
with olive oil croutons and lemon dressing £11.95
(Vegetarian and gluten free)

SIDES AND NIBBLES

Seasoned fries £3.50 *(gluten free)*
Add cheese £3.95

Fajita spiced seasoned fries £3.75 *(gluten free)*

Locally baked bread and butter £3.95

Buttered seasonal vegetables £3.25

Salad bowl with house lemon dressing £2.95

TO FINISH

Apple and berry strudel with Isle of Wight Ice Cream
Company vanilla ice cream £6.95

Warm chocolate brownie with salted caramel ice cream
and burnt white chocolate £6.75

Maple panna cotta with hazelnut praline and rum infused
marscapone cream £6.95 *(gluten free)*

Classic lemon tart with raspberry sorbet and meringue £6.75

A selection of Isle of Wight cheeses with biscuits, celery,
grapes and homemade chutney £8.95
(gluten free biscuits available on request)

A selection of Isle of Wight Ice Cream Company ice creams and sorbets £2.50 per scoop (*gluten free*)

Choose from salted caramel, vanilla, chocolate ripple, mint choc chip, raspberry sorbet and blood orange sorbet

SANDWICHES OR CIABATTAS

Available 12:00 - 14.30hrs Monday - Friday &
12.00 - 18.00hrs Saturday & Sunday

The Spinnaker seafood club sandwich with prawns, smoked salmon, lemon mayonnaise and dressed rocket £9.95

Slow cooked pulled pork, melting Emmental, barbecue sauce and red 'slaw £7.95

Hand carved smoked ham, mustard mayonnaise and dressed leaves £6.95

Grilled goat's cheese and sticky red onion chutney £7.25

All of our sandwiches are served with red cabbage 'slaw' on a choice of brown or white bloomer bread.
Gluten free bread available

If you would like a simpler sandwich please ask a member of staff

SUNDAY CARVERY

Every Sunday we serve a choice of IOW meats served with seasonal vegetables and trimmings from 12pm - 3pm
Large £15.95 Standard £12.95 Childrens £7.95



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A note from Inns of Distinction

At Inns of Distinction we are proud to use the best quality ingredients that the Isle of Wight has to offer. We use bread produced daily at our local bakery, cheeses from Richard Hodgeson at the Isle of Wight cheese company and amazing extra virgin rapeseed oil from Oil of Wight. Our crabs, hand picked crabmeat and lobsters are sourced from Island waters along with locally landed fish when available. We are also supplied by a variety of local farms with a selection of meat and game.

To compliment this superb produce we stock a range of locally created drinks. Xavier Baker and his team at Isle of Wight Distillery supply us with a range of gins, vodka and rum with the first legal Island whisky to follow soon! Fantastic ales from Goddard's brewery are also a firm favourite.

Our chefs will always strive to meet your requirements, the majority of our menu can be adapted to being gluten free and many dairy free options are also available. Many ingredients we use are approved by the Vegan Society and the Red Tractor and Wight Marque schemes.

The Isle of Wight has developed into a real gastronomic destination due to the dedication and passion of our local producers, suppliers and chefs. We are proud to be at the forefront of this movement and to support our local producers.

We hope you enjoy your visit to us and we welcome feedback and reviews on our various media channels.

Please respect our staff, hospitality is their chosen profession, they do their best to make your experience with Inns of Distinction memorable and enjoyable. Violence, rudeness and verbal abuse will not be tolerated.