

THE BREEZE

Bar & Restaurant

*We pride ourselves on fresh, homemade food using fresh produce where possible.
All of our food is freshly cooked to order*

SERVICE

From 9.00 am to 6.00 pm

Please order your meal at the bar, giving your table number, for both inside and outside tables.

From 6.00 pm onwards

We operate a table service for those seated inside. Or order at the bar, giving your table number, if seated outside.

ALLERGENS & INTOLERANCES

If you have a food allergy or intolerance, please advise a team member when ordering your food. Even if you are a regular customer please inform us as our ingredients and recipes can change from time to time.

Our fish may contain bones, our game may contain shot & our nuts definitely contain nuts!

We produce our food in kitchens where allergens are handled by our teams, and where equipment and utensils are used for multiple menu items, including those containing allergens.

DIETARY NEEDS

If you like the look of something that isn't vegan or gluten-free please speak to a member of our team & we will do our utmost to adjust dishes for your dietary requirements.

STARTERS AND NIBBLES

(GF) Prawn Avocado 8.5

Luxury north Atlantic prawns and avocado served on shredded little gem lettuce, finished with mixed cherry tomatoes and a Bloody Mary sauce

Hoisin Duck salad 7

Shredded duck with spinach leaves, spring onion in a rich hoisin sauce

(V) Homemade soup of the day 5.5

Served with warm rustic French bread

(V) (GF) Stuffed field mushrooms 6

Oven roasted field mushroom, stuffed with cream cheese and baby spinach leaves, finished with fresh Rocket and balsamic reduction

Salt & Pepper Squid 8

Chunks of seasoned squid with salad and lemon mayonnaise

SHARING BOARDS

Butcher's board 21

Slow roasted BBQ ribs, buttermilk fried chicken strips, homemade beef meatballs, in tomato & basil sauce, honey-poached chorizo sausages, with house 'slaw', corn-on-the-cob and salad

Seafarer's board 25

Home-potted shrimp, smoked salmon, peppered mackerel fillet, salt & pepper squid and whole tiger prawns, with lemon mayonnaise, Bloody Mary sauce, salad and warm rustic bread

(V) Gardener's board 18

Roasted red bell peppers, halloumi, beer-battered onion rings, frickles, smoked garlic hummus, olives & feta and homemade pitta bread, with semi-dried tomatoes

FROM THE OCEAN

Chunky beer battered cod 13.5

Served with homemade chips, homemade tartar sauce, petit pois and a dressed salad garnish

Pan fried sea bream fillet 14

Served on a pineapple and pancetta salsa with a dressed side salad and sautéed potatoes

Moules Marinière 12.5

Fresh mussels cooked in white wine, garlic and onions, finished with cream, with warm rustic French bread.

Pan fried salmon fillet 16

Marinated in a miso paste, served on sautéed pak choi and ginger and soy noodles.

BREEZE CLASSICS

Slow roasted barbecue ribs 13

Cooked in the chef's own BBQ sauce, served with homemade coleslaw and a side salad

(GF) Hand carved honey roast ham 10

Served with homemade chips, two fried eggs and a salad garnish

Local sausages and creamy mashed potato 10.5

Three local sausages and creamy mashed potato served with caramelised red onion gravy and petit pois

(GF) Hunters chicken 12.5

Chargrilled chicken breast topped with bacon, BBQ sauce and mature cheddar cheese, served with homemade chips and a salad garnish

(V) Beer battered halloumi 11.5

Served with a salad garnish, homemade chips, petit pois and homemade tartar sauce

(V) Falafel wrap 11

Traditional middle eastern Falafels served in a floured tortilla wrap with mixed leaves, coleslaw and mango chutney, served with homemade chips and a salad garnish

STEAKS AND BURGERS

Homemade buttermilk fried chicken burger 11.5

With heirloom tomato, lettuce and house ranch dressing, homemade chips, house slaw and salad

Homemade gourmet 100% beef burger 11.5

Served in a brioche bun with homemade coleslaw, homemade chips and a salad garnish

(Add cheese, bacon or jalapenos 1)

(GF) Chargrilled 10oz gammon steak 11.5

With a choice of either pineapple chunks or a fried egg and grilled tomato, mushrooms, homemade chips and salad garnish

(GF) Chargrilled Cajun chicken 11.5

A whole butterflied chicken breast marinated in Cajun spices, served with grilled tomato, button mushrooms, homemade chips and a salad garnish

Chargrilled 8oz Sirloin (21.5) or 8oz Rib Eye (23)

Isle of Wight steaks cooked to your liking, served with grilled tomato, button mushrooms, homemade chips and a salad garnish. With a choice of green peppercorn sauce, blue cheese sauce or port jus

(V) Roasted halloumi burger 11

A flat field mushroom, stacked with halloumi and roasted red bell peppers, served in a brioche bun with sweet potato fries, salad and house slaw.

VEGAN

STARTERS

(VE) Vegetable and quinoa terrine 7.5

With mixed salad leaves, tomato and chilli chutney and ciabatta slices

(VE) Homemade smoked garlic hummus 4.5

Served with homemade pitta bread and olive oil

MAIN COURSES

(VE) Chargrilled Moving Mountain B12 burger 13.5

Served in a vegan brioche bun, topped with vegan cheese, vegan coleslaw and sweet potato fries

(VE) Homemade 'meatless' meatballs 10

Tossed with linguini pasta and bound in a tomato and basil sauce.

(VE) (GF) Pea and mint risotto 11

Topped with fresh rocket and vegan cheese.

DESSERTS

(VE) (GF) Blackcurrant and vanilla cheesecake 6.5

With blackcurrant coulis and vegan vanilla ice cream.

(VE) (GF) Vegan chocolate brownie 6.5

Served warm with vegan vanilla ice cream.

HOMEMADE STONE BAKED PIZZAS

(V) Margherita 10.5

Topped with homemade passata and mozzarella.

Double pepperoni 12

A double helping of pepperoni with the option of jalapenos.

Barbecue Meat Medley 13.5

Topped with passata, BBQ pulled pork, chicken breast pieces, meatballs and mozzarella, finished with BBQ sauce

(V) Florentine 11.5

Topped with passata, baby spinach leaves, black olives and mozzarella, finished with two eggs

Sweet chilli chicken 12.5

Topped with passata, chicken breast chunks, sweet peppadew peppers and red onion, finished with fresh rocket and sweet chilli sauce

PASTAS & SALADS

Coriander and cashew nut pesto 11.5

Tossed with tagliatelle pasta, finished with a chargrilled chicken breast.

Linguini fruits de mer 14.5

A mix of cod, salmon, mussels, squid and tiger prawns, tossed with linguini and bound in a tomato and basil sauce, with a hint of chilli.

(V) Falafel and halloumi salad 11

With roasted butternut squash, mixed salad leaves and pomegranate finished with a drizzle of balsamic reduction.

Tuna niçoise salad 11.5

Skipjack tuna chunks with marinated olives, red onion, mixed leaves and boiled egg, finished with mixed cherry tomatoes and a pot of French dressing

Chargrilled chicken Caesar salad 11.5

Lettuce, crunchy croutons, bacon, Caesar dressing topped with chicken breast, fresh rocket and Parmesan shavings

DESSERTS

*Homemade apple and blackberry crumble 6.5
with custard*

(GF) Warm chocolate brownie 6.5

With vanilla ice cream and chocolate sauce.

Homemade strawberry Eton Mess cheesecake 6.5

(GF) Selection of fruit sorbets 2 per scoop

Lime & coconut, blood orange or lemon

(GF) Selection of new forest ice creams 2 per scoop

Chocolate brownie, rhubarb and ginger, vanilla, strawberry or honey and fig

Homemade cappuccino and hazelnut brulee 6.5

Served with a homemade shortbread.

Cheese and biscuit board 9

Cheddar, stilton and brie cheeses, homemade tomato chutney, grapes and a selection of biscuits.

SANDWICHES

Served until 6pm

Chef's special club sandwich 10.5
Double decker of BLT and chicken mayo,
served with a side of triple cooked, homemade
chips

(V) Mature cheddar cheese 6.5
with red onion

Skipjack tuna mayonnaise 8
with cucumber

Honey roast ham 7
with wholegrain mustard

Chicken breast 8
with avocado, little gem and house ranch
dressing

Luxury north Atlantic prawns 9
with Marie Rose sauce

All of our sandwiches are served with a salad
garnish and a side portion of crisps

JACKET POTATOES

All served with salad garnish

(GF) Skipjack tuna 8
with mayonnaise

(GF) Back bacon 8
with French brie

(GF) Smoked salmon 9.5
with chive cream cheese

(V) (GF) Heinz baked beans 8
with and mature cheddar cheese

(GF) Luxury north Atlantic prawns 9.5
with Marie Rose sauce

(GF) Chicken breast and avocado 9
with house ranch dressing

CIABATTAS

Served until 6pm

Skipjack tuna mayo 9
with mature cheddar cheese and red onion

Overnight slow roasted BBQ pulled pork 9.5
topped with mature cheddar cheese.

Bacon & brie 9
with cranberry sauce

Chicken breast 9.5
with avocado and house ranch dressing

(V) Heirloom tomato 9
with buffalo mozzarella and basil

(VE) Fishless finger 9.5

SIDE ORDERS

(GF) Homemade chips 3.5

(GF) Buttered new potatoes 3

(GF) Seasonal vegetables 3

(GF) Crisp side salad 2.5

Rustic garlic flat bread 4

Rustic garlic flat bread 5
with cheese

CHILDREN'S MENU

Homemade beef meatballs 6

With linguini and tomato and basil sauce

Homemade beef burger 6

Served with homemade chips and peas or beans

Homemade margherita pizza 5.5

Isle of Wight sausages 6

Served with a creamy mashed potato, peas and gravy

Amichetti 6

Animal shaped pasta with a cheese filling, served in a creamy cheese sauce

Homemade buttermilk fried chicken strips 6

With homemade chips and peas or beans

Fish and Chips 7

Battered cod, chips and petit pois

CHILDREN'S DESSERTS

Chocolate Brownie 4

with vanilla ice cream

(GF) Chunky fruit salad 3

(GF) Ice Cream 2

A selection including strawberry, chocolate, vanilla, bubble gum and candyfloss

SUNDAY LUNCH

Served from 12 noon. Bookings are strongly recommended.

<i>Choose from:</i>	<i>Children</i>	<i>Adults</i>	<i>Large</i>
<i>Roasted sirloin of beef</i>	<i>7</i>	<i>12</i>	<i>15</i>
<i>Roasted leg of lamb</i>	<i>7</i>	<i>12</i>	<i>15</i>
<i>Roasted turkey breast</i>	<i>6</i>	<i>11</i>	<i>14</i>
<i>Roasted pork loin</i>	<i>6</i>	<i>11</i>	<i>14</i>
<i>Nut roast</i>	<i>6</i>	<i>11</i>	<i>14</i>

All served with thyme & garlic roasted potatoes, homemade Yorkshire pudding, fresh vegetables and homemade beef gravy.

