

LIGHT BITES

Homemade Soup of the Day GFI OPTION	See Blackboard
A generous bowl of soup served with crusty bread & butter	
Giant Gordal Olives GFI OPTION II, VII, XIII, XIV	5.55
Served with balsamic vinegar, olive oil, crusty bread & butter	
Homemade Chilli Appetiser GFI OPTION I, VII, XIII, XIV	7.60
A small bowl of homemade chilli con carne served with sour cream, grated mature cheddar & nacho chips (vegetarian option available)	
Loaded Potato Wedges GFI OPTION VII, IX, XIV	7.60
Hand cut potato wedges topped with crispy bacon & mature melted cheddar, served with dressed mixed leaves & a BBQ dip	
Smoked Bacon, Chicken, Chorizo & Pesto Mozzarella Melts II, VII, IX, XIII, XIV	7.60
Three slices of rustic white bread, topped with smoked bacon, chicken, chorizo & pesto grilled with mozzarella cheese & served with dressed leaves	
Homemade Smoked Haddock & Leek Gratin GFI OPTION I, V, VII, IX, XIII, XIV	7.60
Flakes of smoked haddock & leek, bound in a cream sauce, topped with melted mature cheddar, served with dressed mixed leaves, crusty bread & butter	
Smoked Haddock & Spring Onion Fishcakes IV, V, VII, IX, XIII, XIV	7.60
Flakes of smoked haddock bound with potato & spring onion, served with our homemade tartare sauce, dressed mixed leaves, crusty bread & butter.	
Halloumi Appetiser GFI OPTION II, VII, X, XIII	7.60
Pieces of grilled halloumi on a salad of rocket, sun-dried tomato, carrot & red onion with a pesto dressing, toasted pine nuts and crusty bread & butter	
Beer Battered Mussels I, II, IV, VII, VIII, IX, XIII, XIV	7.60
Sumptuous mussel meat battered in our own beer batter, served with a spicy remoulade dip, dressed leaves and crusty bread & butter	
Prawn Appetiser GFI OPTION I, II, III, IV, VII, IX, XIII	7.90
Sumptuous prawns nestled on a bed of crisp lettuce, with seafood dip, a wedge of lemon, crusty bread & butter	
Bargeman's Chicken Caesar (served cold) GFI OPTION II, IV, V, VII, IX, XIII	7.90
Strips of chicken breast, bacon & crispy croutons on cos lettuce, drizzled in Caesar dressing, topped with shaved parmesan, crusty bread & butter	
Thai Spice & Coriander Chicken Skewers II, IV, XI, XIII	7.90
Marinated chicken skewers served on Pad Thai style egg noodles served with fresh lime	
Isle of Wight Cheese Dipping Pot GFI OPTION I, II, VII, IX, XIII, XIV	8.20
A fondue of IW blue and IW soft cheese served hot with crusty bread, butter & dressed leaves	

HOUSE BURGERS

All burgers are served in a floured bap with tomato relish, steak cut fries & dressed mixed leaves

Plain Beef Burger II, IX, XIV	6oz	12oz
	8.25	10.25
Spicy Veggie Burger I, II, IX, XIII, XIV	4oz	8oz
	7.60	9.20
Chicken Burger II, IX, XIII, XIV	8.50	9.50
Extras:		
Cheese, Onions, Mushrooms or Stilton	1.40	(each)
Goats Cheese, Bacon, Pulled Pork or Chilli Con Carne	1.90	(each)

SPECIALITY BURGERS

All burgers are served in a floured bap with steak cut fries & dressed mixed leaves

The Tex-Mex I, II, VII, XIV	10.05
A 6oz IW butcher's beef burger topped with chilli con carne, served with sour cream	
The Surf & Turf II, III, IV, IX, XIV	10.05
A 6oz IW butcher's beef burger topped with breaded wholetail scampi, served with our homemade tartare sauce	
Pulled Porker II, IV, IX, XIV	10.05
A 6oz IW butcher's beef burger topped with BBQ pulled pork & BBQ sauce	
The Veggie Billy Goat Stack I, II, VII, IX, XIV	10.05
2 x 4oz spicy veggie burgers topped with creamy goat's cheese & battered onion rings, served with tomato relish	
The Veggie Tex Mex I, II, VII, IX, XIV	10.05
2 x 4oz spicy veggie burgers topped with bean chilli, served with sour cream	
The Cod Piece II, IV, V, IX, XIV	10.05
A 6oz freshly battered piece of cod served with a lemon wedge & our homemade tartare sauce	
The Deep South I, II, IV, IX, XIV	11.05
A 100% chicken breast marinated in cajun spices served with remoulade	
The Bargeman's Double Deluxe II, IV, VII, IX, XIV	11.75
2 x 6oz IW butcher's beef burgers with cheese, free-range fried egg, fried onions, smoked bacon & tomato relish	
The Ultimate II, IV, VII, IX, XIV	13.75
3 x 6oz IW butcher's beef burgers with cheese, mushrooms, smoked bacon, free-range fried egg, fried onions & tomato relish	

GOURMET BURGER

Hand Pressed Burger II, IV, VII, IX, XIII, XIV	12.65
This burger is made especially for us by our local butcher. Includes three cuts of beef served in a brioche bap with sliced tomatoes, cos lettuce, house relish, smoked bacon, mature cheddar, served with steak cut fries & dressed mixed leaves	