

Stonebaked Pizza

All served on a 12 inch base

MARGHERITA <small>V VE*</small>	£13.50
Classic tomato sauce, mozzarella, sliced tomato and basil oil	
PEPPERONI FEAST	£15.50
Cheese and tomato base with a double helping of pepperoni	
MEXICAN SIZZLER	£16.50
Tomato sauce, mozzarella, sliced chicken breast, fire roasted peppers, red onion, cajun spice, soured cream dip	
DRAGON'S BREATH	£17
Cheese and tomato base, N'duja sausage, pepperoni, onion, fresh chillies, hot honey	
MEDITERRANEAN DREAM <small>V</small>	£16
Ricotta and mozzarella cheese, mushrooms, spinach, sundried tomatoes and pesto	
BBQ TEXAN	£16.50
BBQ sauce, mozzarella, pulled beef brisket, chicken, red peppers, red onion	

Dessert

ORCHARD FLAPJACK CRUMBLE	£6.95
Stewed apples, pears and peaches, topped with a sticky biscuit and oat crumb, served with rich Devon custard	
VANILLA CHEESECAKE <small>DF</small>	£6.95
A dairy free plant based vanilla cheesecake, finished with a rich berry compote	
CHERRY BAKWELL BREAD & BUTTER PUDDING	£6.95
Layers of bread and cherry compote, in a rich crème anglaise, finished with toasted almonds – with vanilla ice cream, custard or pouring cream	
HONEYCOMB WAFFLE	£6.95
Warm Belgian waffle topped with honeycomb ice cream, home-made honeycomb, chocolate shavings and chantilly cream	
BROOKIE	£6.95
Layers of cookie dough and chocolate brownie, served with vanilla ice cream	

Lunch

Served Monday - Saturday 12-5pm

Make it a toastie: £1, Add a mug of soup to a sandwich: £3

HOMEMADE SCOTCH EGG	£9
Free range boiled egg, wrapped in pork and black pudding, with a panko and herb crumb, served with fresh leaves and English mustard aioli	
BUGLE GRAZING BOARD	£15
Ham, Cheddar cheese, homemade sausage roll, pork scratchings, mixed home-pickled vegetables, crusty bread, caramelised onion chutney, salad garnish	
THE YARMOUTH CRAB SANDWICH	£13
Filled with hand picked Yarmouth crab, cos lettuce, spring onions, celery, mayo and a dash of Tabasco on hand-sliced sourdough with a fresh salad garnish	
CHIPPY TEA CLUB SANDWICH	£12
Hand-battered cod goujons, cos lettuce, triple cooked chips and homemade tartare sauce, served between 3 slices of hand-sliced sourdough	
CHEESE & ONION SANDWICH	£7.50
Mature Cheddar, red and spring onion served on sourdough with salad garnish	
HAM & TOMATO SANDWICH	£7.50
Locally sourced ham, and sliced tomato on sourdough with salad garnish	
BACON, BRIE & CRANBERRY SANDWICH	£9.50
French Brie, smoked bacon and cranberry sauce served on sourdough with salad garnish	

Sides

CHIPS/CHEESY CHIPS	£4/£5
FRENCH FRIES/CHEESY FRIES	£4/£5
GARLIC BREAD/CHEESY GARLIC BREAD	£4.50/£5.50
BEER BATTERED ONION RINGS	£4.50
SIDE SALAD	£5
CHEF'S VEGETABLE SELECTION	£5

THE BUGLE COACHING INN

BAR | ROOMS | FOOD



menu

eat. drink. relax.

★ SEE BOARDS FOR TODAY'S SPECIALS ★

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

Starters

CHEF'S SOUP OF THE DAY V VE* GF* £6.50
Served with crusty bread

WHITEBAIT £6.50
With tartare sauce

RICOTTA & TOMATO BRUSCHETTA V GF* £8.50
Crisp toasted bread, fresh basil, hot honey

SMOKED MACKEREL PÂTÉ GF* £8.50
Toasted baguette slices, horseradish sauce

BEEF BRISKET BAO BUNS £8.95
Korean style BBQ sauce, sriracha mayo, toasted sesame, crispy onions, oriental salad

HOUMOS & OLIVES VE GF* £7.45
Olive oil, balsamic, crusty bread

House Specialities

STEAK, ALE & STILTON PIE £17.95
Shortcrust pastry, rich red wine gravy, house potatoes, tenderstem broccoli and petit pois

CURRIED SEABASS GF £18.95
Butter roasted seabass fillet on a bed of basmati rice, Malay curry sauce, roasted chickpeas and wilted spinach, topped with shredded spring onions

SLOW ROASTED PORK BELLY £18.50
Wholegrain mustard mash, crispy crackling, black pudding bon bon, roasted root vegetables, tenderstem, cider and apple sauce

KING PRAWN & N'DUJA TAGLIATELLE £19
King prawn tails and spicy N'duja sausage, sautéed in white wine and garlic, finished with tomatoes and dressed with fresh herbs and chillies

CLASSIC CAESAR SALAD £11
Cos lettuce, herb croutons, and parmesan, anchovies, hard boiled egg, wrapped in a rich Caesar dressing
Add a Grilled Chicken Breast: £6

Bugle Classics

FISH & CHIPS Deli Size £11 Regular £17
Beer battered cod fillet, chunky chips, petit pois, homemade tartare, fresh lemon

SCAMPI & CHIPS Deli Size £11 Regular £17
Breaded wholetails of scampi, chips, petit pois and tartare

LASAGNE Deli Size £10 Regular £16.50
Layers of beef ragu, pasta and cheese sauce, served with garlic bread and sprinkled with fresh parsley

SAUSAGE & MASH GF Deli Size £9.50 Regular £15.50
Handmade IW pork sausages, served on a bed of creamy mash, with peas and a rich onion gravy

VEGETABLE COTTAGE PIE V VE* GF* £15.50
Plant based mince wrapped in a vegetable gravy with roasted root vegetables and peas, topped with cauliflower and melted cheese, served with crusty bread

Burgers & Grills

THE BUGLE BURGER GF* £17
8oz Isle of Wight beef burger, cheese, smoked bacon, hash brown, lettuce, tomato, burger sauce, bun and fries

BUGLE FRIED CHICKEN £16.50
Black pepper mayo, salad garnished bun, French fries
Add Cheese: £1, Add Bacon: £1.50

THE COD BURGER £15
Freshly battered cod, crisp lettuce, tartare sauce, brioche bun, French fries
Add Cheese: £1, Add Bacon: £1.50

THAI SPICED VEGETABLE BURGER V VE* £14
Sweet chilli sauce & salad in a toasted bun with a side of fries
Add Cheese/Vegan Cheese: £1

10oz GAMMON STEAK GF £17
Grilled pineapple, fried egg, chunky chips and petit pois

CHEF'S STEAK CUT POA
Please see our specials board for today's selection

Special OFFERS

★ **Monday & Saturday** ★
BUY ANY STONE BAKED PIZZA
★ **GET A DRINK FOR JUST £2*** ★

★ **Wednesday's** ★
BUY ANY BURGER OR GRILL ITEM
★ **GET A DRINK FOR JUST £2*** ★

★ **Fish 'n' Fizz Fridays** ★
BUY ANY MAIN FISH DISH**
★ **GET A DRINK FOR JUST £2*** ★

***QUALIFYING DRINKS:**
Pint of Amstel, Inch's or House Real Ale. 175ml Glass of Chenin Blanc, Merlot or Zinfandel. Any Draft Soft Drink. Any Hot Drink

****QUALIFYING DISHES:**
Fish & Chips. Scampi & Chips. Curried Seabass. Cod Burger King Prawn & N'duja Tagliatelle. Fish Specials

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 and meat dishes do not contain bones or shell. Where we state a weight, it is an approximate raw weight and 1oz equals 28.5g eg: 8oz Burger = 227g

V = Vegetarian, VE = Vegan, VE* = Vegan Option Available

GF = Gluten Free, GF* = Gluten Free Option Available, DF* = Dairy Free Option Available

Stonebaked Pizza

All served on a 12 inch base

- MARGHERITA** **V** **VE*** £13.50
Classic tomato sauce, mozzarella, sliced tomato and basil oil
- PEPPERONI FEAST** £15.50
Cheese and tomato base with a double helping of pepperoni
- MEXICAN SIZZLER** £16.50
Tomato sauce, mozzarella, sliced chicken breast, fire roasted peppers, red onion, cajun spice, soured cream dip
- DRAGON'S BREATH** £17
Cheese and tomato base, N'duja sausage, pepperoni, onion, fresh chillies, hot honey
- MEDITERRANEAN DREAM** **V** £16
Ricotta and mozzarella cheese, mushrooms, spinach, sundried tomatoes and pesto
- BBQ TEXAN** £16.50
BBQ sauce, mozzarella, pulled beef brisket, chicken, red peppers, red onion

Dessert

- ORCHARD FLAPJACK CRUMBLE** £6.95
Stewed apples, pears and peaches, topped with a sticky biscuit and oat crumb, served with rich Devon custard
- VANILLA CHEESECAKE** **DF** £6.95
A dairy free plant based vanilla cheesecake, finished with a rich berry compote
- CHERRY BAKEWELL BREAD & BUTTER PUDDING** £6.95
Layers of bread and cherry compote, in a rich crème anglaise, finished with toasted almonds – with vanilla ice cream, custard or pouring cream
- HONEYCOMB WAFFLE** £6.95
Warm Belgian waffle topped with honeycomb ice cream, home-made honeycomb, chocolate shavings and chantilly cream
- BROOKIE** £6.95
Layers of cookie dough and chocolate brownie, served with vanilla ice cream

V = Vegetarian, **VE** = Vegan, **VE*** = Vegan Option Available

GF = Gluten Free, **GF*** = Gluten Free Option Available, **DF** = Dairy Free Option Available

THE BUGLE COACHING INN

BAR | ROOMS | FOOD



Sunday

it's time to unwind

★ SEE BOARDS FOR TODAY'S SPECIALS ★

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

Starters

CHEF'S SOUP OF THE DAY V VE* GF* Served with crusty bread	£6.50
WHITEBAIT With tartare sauce	£6.50
SMOKED MACKEREL PÂTÉ GF* Toasted baguette slices, horseradish sauce	£8.50
BEEF BRISKET BAO BUNS Korean style BBQ sauce, sriracha mayo, toasted sesame, crispy onions, oriental salad	£8.95
HOUMOS & OLIVES VE GF* Olive oil, balsamic, crusty bread	£7.45

House Specialities

STEAK, ALE & STILTON PIE Shortcrust pastry, rich red wine gravy, house potatoes, tenderstem broccoli and petit pois	£17.95
CURRIED SEABASS GF Butter roasted seabass fillet on a bed of basmati rice, Malay curry sauce, roasted chickpeas and wilted spinach, topped with shredded spring onions	£18.95
CLASSIC CAESAR SALAD Cos lettuce, herb croutons, and parmesan, anchovies, hard boiled egg, wrapped in a rich Caesar dressing Add a Grilled Chicken Breast: £6	£11

Bugle Classics

FISH & CHIPS Beer battered cod fillet, chunky chips, petit pois, homemade tartare, fresh lemon	Deli Size £11 Regular £17
SCAMPI & CHIPS Breaded whole tails of scampi, chips, petit pois and tartare	Deli Size £11 Regular £17
LASAGNE Layers of beef ragu, pasta and cheese sauce, served with garlic bread and sprinkled with fresh parsley	Deli Size £10 Regular £16.50
VEGETABLE COTTAGE PIE V VE* GF* Plant based mince wrapped in a vegetable gravy with roasted root vegetables and peas, topped with cauliflower and melted cheese, served with crusty bread	£15.50

Burgers & Grills

THE BUGLE BURGER GF* 8oz Isle of Wight beef burger, cheese, smoked bacon, hash brown, lettuce, tomato, burger sauce, bun and fries	£17
BUGLE FRIED CHICKEN Black pepper mayo, salad garnished bun, French fries Add Cheese: £1, Add Bacon: £1.50	£16.50
THAI SPICED VEGETABLE BURGER V VE* Sweet chilli sauce & salad in a toasted bun with a side of fries Add Cheese/Vegan Cheese: £1	£14
10oz GAMMON STEAK GF Grilled pineapple, fried egg, chunky chips and petit pois	£17
CHEF'S STEAK CUT Please see our specials board for today's selection	POA

Sunday Roasts

Served from midday until they're gone

TOPSIDE OF IW BEEF	Kids £10 Regular £17
LEG OF IW LAMB	Kids £11 Regular £18
LOIN OF PORK	Kids £10 Regular £16
ALL 3 MEATS	£21
BETROOT & BUTTERNUT SQUASH WELLINGTON V	£15

All of our roasts are served with roasted root vegetables, braised red cabbage, cauliflower cheese, tenderstem broccoli, roast potatoes, homemade stuffing and gravy

SIDES

CHIPS/CHEESY CHIPS	£4/£5
FRENCH FRIES/CHEESY FRIES	£4/£5
GARLIC BREAD/CHEESY GARLIC BREAD	£4.50/£5.50
BEER BATTERED ONION RINGS	£4.50
SIDE SALAD	£5
CHEF'S VEGETABLE SELECTION	£5

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 and 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

Kids Menu

Especially designed for our
customers under 12 years old

FISH FINGERS £7

Hand-cut cod fillets wrapped in batter, with chips and garden peas

SAUSAGE & MASH GF £6.50

2 pork sausages, creamy mash & baked beans

CHICKEN BURGER £7

2 chicken tenders in a bun with french fries

QUARTER POUND BURGER £7

4oz IW beefburger, brioche bun, French fries

NO 'MEAT' BALLS V £7

Plant based meatballs, tagliatelle pasta, tomato sauce and garlic bread

CHOCOLATE CHIP COOKIE SUNDAE £4

Chocolate and vanilla ice creams, broken cookie pieces,
whipped cream, chocolate sauce

STRAWBERRY ICE CREAM SUNDAE £3.50

Strawberry and vanilla ice creams, whipped cream,
strawberry sauce, sprinkles

Bar Snacks

**Perfect with a drink,
while watching live sport**

WHITEBAIT With tartare sauce	£6.50
LOADED FRIES Crispy French fries, topped with cheese, pepperoni and Sriracha mayo	£7.50
CHICKEN TENDERS 3 coated chicken tenders, with BBQ dip	£5.50
CRAB NACHOS Crispy nachos, baked with hand-picked crab, and mozzarella, with lemon and lime mayo	£11
HOMEMADE SAUSAGE ROLL Served hot with an HP Brown sauce dip	£5.95
HALLOUMI FRIES Fried in a lightly spiced cornflour with a sweet chilli dip	£5

WINE

Whites

Wide River Chenin Blanc SOUTH AFRICA

Light, ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance.

175ML **£6.25** 250ML **£8.35** BOTTLE **£24.00**

Pato Torrente Chardonnay CHILE

Fresh, ripe exotic fruit characters abound in this consistently high-quality wine from Chile

175ML **£6.75** 250ML **£8.75** BOTTLE **£26.00**

Vicuna Sauvignon Blanc CHILE

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

175ML **£6.80** 250ML **£8.90** BOTTLE **£25.00**

Cortefresca Pinot Grigio ITALY

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

175ML **£7.10** 250ML **£9.40** BOTTLE **£27.00**

Petit Mazet Viognier FRANCE

Light pale gold. Intense with aromas of apricot, white peach, pear and honey.

BOTTLE **£35.00**

Pask Instinct Sauvignon Blanc NEW ZEALAND

Vibrant acidity supporting flavours of gooseberry and passionfruit. Pale straw in colour with a touch of green. Aromas of subtle lime and mineral.

175ML **£8.75** 250ML **£11.50** BOTTLE **£34.00**

Gavi Luciano DOCG ITALY

A gently aromatic, dry white with green apple, lime and herbaceous characters, typical of the local Cortese grape.

BOTTLE **£37.00**

Sancerre FRANCE

Grassy notes, tropical fruit and hints of blackcurrant bud. The palate is crisp and fresh, with beautiful minerality.

BOTTLE **£46.00**

Bodegas Bagordi Blanco Organic SPAIN

Aromas of ripe fruit, flowers and exotic fruit. A fine balance of acidity and fruitiness giving it an elegant finish.

BOTTLE **£30.00**

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 **£52.00**

Reds

Pato Torrente Cabernet Sauvignon CHILE

Medium-bodied with a rich feel to it, this is an easy-drinking, very approachable style.

175ML **£6.25** 250ML **£8.35** BOTTLE **£24.00**

Telegraph Road Shiraz AUSTRALIA

This Australian red wine displays intense fruit aromas of plum, blackcurrants and brambleberry complemented by a soft, sweet vanilla background.

175ML **£6.80** 250ML **£8.90** BOTTLE **£25.00**

Vicuna Merlot CHILE

This has lovely plummy Merlot fruit with a ripeness that is so typical of Chile. Easy and very drinkable.

175ML **£6.50** 250ML **£8.90** BOTTLE **£26.00**

Uvas del Sol Malbec ARGENTINA

Full-bodied wine reveals ripe fruit flavours of blackberry and cassis with balanced tannins.

175ML **£7.50** 250ML **£9.75** BOTTLE **£29.00**

Gustales Crianza SPAIN

Aromas of soft fruits, plums and vanilla. It has juicy plum flavours with strawberry hints. It is silky smooth and complex to finish.

BOTTLE **£34.00**

Côtes du Rhône FRANCE

Typical peppery flavours and light, fresh fruit together with fine tannins.

BOTTLE **£32.00**

Santa Carolina Pinot Noir CHILE

Deep ruby with violet hues with juicy black fruit flavours and balanced acidity.

BOTTLE **£33.00**

Chateau Tour Bel-Air Montagne-Saint-Emilion FRANCE

Deep ruby in colour displays fruity cherry notes and hints of menthol and liquorice. It has a fantastic full and long finish.

BOTTLE **£38.00**

Châteauneuf-du-Pape, Domaine Perrin FRANCE

The bouquet is fine and complex, remarkably ripe tannin and a full-bodied flavour.

BOTTLE **£65.00**

Rosé & Sparkling

Feather Falls Zinfandel Rosé USA

With aromas of fresh cherries and watermelon, on the palate there are flavours of juicy ripe strawberries and sweet candy.

175ML **£6.25** 250ML **£8.35** BOTTLE **£24.00**

Amanti Pinot Grigio Blush ITALY

Soft, light Pinot Grigio Rosé with good aromas and juicy red strawberry fruit. From near to Venice and ideal to drink by itself or with a meal.

175ML **£6.75** 250ML **£8.75** BOTTLE **£26.00**

Soleil des Alpes, Haute Provence Rosé FRANCE

This pale rosé has red berry aromas with hints of summer flowers.

175ML **£8.50** 250ML **£11.00** BOTTLE **£33.00**

Prosecco White ITALY

Crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

20CL **£9.50** 70CL **£30.00**

Prosecco Rosé ITALY

Light rosé colour, dry, soft and well-balanced on the palate; round and full bodied structure.

70CL **£32.00**

Baron de Beaupré Champagne Brut FRANCE

White flowers and honeyed notes, a fine mousse, a full fruity flavour and a toasty finish.

BOTTLE **£56.00**

Baron de Beaupré Rosé Champagne FRANCE

A delicate, easy drinking rosé, displaying light floral aromas with subtle red cherry fruit on the palate.

BOTTLE **£56.00**

Nyetimber Classic Cuvee Brut ENGLAND

One of England's finest wines, pure citrus fruit and some pear richness. It's refined and textured, with great balance.

BOTTLE **£68.00**

Smaller glasses of 125ml are also available

DRINKS

GINS

Gordons 37.5%	£3.60
Gordons Premium Pink 37.5%	£3.80
Tanqueray London Dry 43%	£4.20
Hendrick's Gin 41.4%	£4.20
Bombay Sapphire 40%	£4.10
Whitley Neill Gins 43% ALL	£4.20 EACH
Raspberry / Rhubarb & Ginger / Blood Orange	
Mermaid Isle of Wight Gin 42%	£5.00
Mermaid Isle of Wight Pink Gin 42%	£5.00
Mermaid Isle of Wight Lemon Zest Gin 42%	£5.00

TONICS

Fever-Tree 200ML ALL	£2.60 EACH
Indian Tonic / Light Indian Tonic	
Mediterranean Tonic / Elderflower Tonic	
Raspberry & Rhubarb Tonic	

SPIRITS

Whisky

Shanky's Whip Liqueur 33%	£4.50
Monkey Shoulder 40%	£4.65
The Glenlivet 40%	£4.65
Jack Daniel's Old No. 7 40%	£4.65
Jamesons 40%	£4.20

Rum

Captain Morgan 35%	£3.60
Mount Gay 40%	£4.20
Mermaid Spiced 38%	£5.00
Kraken Black Spiced Rum 40%	£4.20

Vodka

Isle of Wight Distillery Rock Sea Vodka 40%	£5.00
Grey Goose 40%	£4.80
Smirnoff Vodka 40%	£3.60

Other selected spirits available – Please ask your server

Pimms

GLASS £8.00 | JUG £25.00

Pimms, lemonade, strawberries, cucumber, orange and mint

Aperol Spritz

£12.50

LAGER & STOUT

Bottled

Peroni Nastro Azzurro Gluten Free 330ML 5.0%	£4.60
Budweiser 330ML 5%	£4.60
Corona 330ML 4.6%	£4.80
Heineken Alcohol Free 330ML	£3.60
Guinness Zero 440ML CAN	£4.40

Draught

Birra Moretti HALF	£3.00	PINT	£6.00
Amstel HALF	£2.70	PINT	£5.40
Red Stripe HALF	£2.90	PINT	£5.80
Neck Oil HALF	£3.35	PINT	£6.70
Guinness HALF	£3.10	PINT	£6.20

LOCAL ALES

We serve a selection of locally brewed cask ales, please ask your server for today's selection

CIDERS

Bottled

Old Mout Ciders 500ML 4%	£5.40 EACH
Pineapple & Raspberry / Kiwi & Lime / Berries & Cherries	
Old Mout Alcohol Free Berries & Cherries Cider 500ML	£4.40 EACH
Crabbies Alcoholic Ginger Beer 500ML 4%	£5.40

Draught

Orchard Thieves HALF	£2.70	PINT	£5.40
Inch's HALF	£2.70	PINT	£5.40

SOFT DRINKS

J20 275ML	£2.95 EACH		
Orange & Passion Fruit / Apple & Raspberry / Apple & Mango			
Apple / Orange / Cranberry REGULAR	£1.90	LARGE	£3.60
Bottlegreen Sparkling Elderflower Presse 275ML	£3.75		
Strathmore Still or Sparking Water 330ML	£1.95	750ML	£3.90
Pepsi Max / Diet Pepsi REGULAR	£2.00	LARGE	£3.60
Pepsi REGULAR	£2.10	LARGE	£3.70
Coca-Cola Original 330ML GLASS BOTTLE	£3.50		
Diet Coke 330ML GLASS BOTTLE	£3.25		
Appletiser Original 275ML	£3.50		
R Whites Lemonade REGULAR	£2.00	LARGE	£3.60
Schweppes Mixers 200ML	£2.60 EACH		
Ginger Ale / Pineapple / Tomato / Bitter Lemon			

Liqueur Coffees all £7.45:

Royal French Courvoisier	Irish Jamesons	Italian Disaronno Amaretto	Seville Cointreau	Calypso Tia Maria	Caribbean Kraken Black Spice Rum
-----------------------------	-------------------	----------------------------------	----------------------	----------------------	--