

# PUMP BAR & BISTRO

AT THE SEAVIEW HOTEL

## NIBBLES

OLIVES 6.5

HOUSE BREADS, CHICKEN SKIN BUTTER OR  
SMOKED GARLIC BUTTER 8

CRISPY STICKY PORK BELLY BITES 9

ROASTED PEPPER HUMMUS  
BREADSTICKS 7.5

COD BITES, KATSU SAUCE 9

SHARING BOARD, ALL OF THE ABOVE 28

## TO START

SEASONAL SOUP, HOUSE BREAD 9

CLASSIC MOULES MARINIÈRE  
TOASTED SOURDOUGH 9.5

BEETROOT-CURED SALMON, DILL EMULSION  
GRAPEFRUIT AND RADICCHIO SALAD 13

SWEET POTATO FALAFEL, ROASTED PEPPER HUMMUS  
CORIANDER, CHILLI AND LIME DRESSING 11

HOT-SMOKED CHICKEN, CELERIAC AND APPLE  
REMOU LADE, CRISPY EGG YOLK, PICKLED RAISIN 12.5

## MAINS

BEER-BATTERED HADDOCK, TRIPLE-COOKED CHIPS, MINTED CRUSHED PEAS, CHARRED LEMON 19

CRISPY BUTTERMILK CHICKEN BURGER, SRIRACHA MAYO, SHAVED FENNEL AND HERB SLAW, Brioche BUN  
BABY GEM, SLICED TOMATO, FRIES 17.5

SEAVIEW BROWN CRAB RAMEKIN, HAND-PICKED WHITE CRAB MEAT, FRIES AND SALAD 26

BESPOKE IOW BURGER, BOURBON-BRAISED BRISKET, SMOKED APPLEWOOD CHEDDAR, FERMENTED GARLIC  
AIOLI, Brioche BUN, BABY GEM, SLICED TOMATO, FRIES 19.5

ISLE OF WIGHT 8OZ SIRLOIN, CONFIT PLUM TOMATO, PICKLED ONION AND WATERCRESS SALAD  
HAND-CUT CHIPS, WITH A CHOICE OF RED WINE JUS, PEPPERCORN OR BLUE CHEESE SAUCE 29.5

ISLE OF WIGHT 10OZ RUMP, CONFIT PLUM TOMATO, PICKLED ONION AND WATERCRESS SALAD  
HAND-CUT CHIPS, WITH A CHOICE OF RED WINE JUS, PEPPERCORN OR BLUE CHEESE SAUCE 32

CHICKEN SUPREME, BABY LEEKS, TORCHED CORN, GRAIN MUSTARD MASH, CHICKEN JUS 24

MUSSELS, DRY CIDER, CRÈME FRAÎCHE, SPRING ONIONS, FRIES AND TOASTED SOURDOUGH 18.5

CATCH OF THE DAY, MARINATED FENNEL, SAFFRON POTATOES  
LEMON CAPER BEURRE NOISETTE | MARKET PRICE

ROASTED WINTER SQUASH RISOTTO, CHARRED TENDERSTEM, PICKLED PUMPKIN SEEDS  
PARMESAN CRISPS 17

## SIDES

FRIES & SRIRACHA MAYO DIP 6

HAND-CUT CHIPS 6.5

SMOKED IOW GARLIC BUTTERED POTATOES 5.5

CHARRED TENDERSTEM,  
TOASTED ALMONDS 6.5

ROASTED ROOT VEGETABLES  
HONEY MUSTARD DRESSING 6.5

CREAMED POTATO 4.5

HOUSE SLAW 4.5

HOUSE SALAD 4.5

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AT THE SEAVIEW HOTEL

## DESSERTS

SEAVIEW SPHERE, CHOCOLATE ORANGE NOUGAT, I.O.W RUM ORANGE PASTILLE  
MANDARIN, WARM CARAMEL 14

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, BRANDY SNAP, GINGER ICE CREAM 9

SEASONAL CRUMBLE, CRÈME ANGLAISE 9

LEMON AND BERGAMOT TART, VANILLA MASCARPONE 11

AFFOGATO, VANILLA ICE CREAM ESPRESSO, SHORTBREAD 9

CHEESEBOARD, SELECTION OF I.O.W CHEESES, CHUTNEY, GRAPES, APPLE, CRACKERS 14

SELECTION OF HOUSE-MADE ICE CREAMS AND SORBETS 6.5

## DESSERTS WINES

HEAVEN ON EARTH | GLASS 11 | BOTTLE 33

CHATEAU DOISY VEDRINES | GLASS 14 | BOTTLE 41

PFEIFFER RUTHERGLEN MUSCAT | GLASS 13 | BOTTLE 51

## SPECIALTY COFFEES

ESPRESSO 3

DOUBLE ESPRESSO 3.8

AMERICANO 3.5

FLAT WHITE 3.75

CAPPUCCINO 3.9

LATTE 4

HOT CHOCOLATE 3.9

MOCHA 3.9

IRISH COFFEE 7.5

PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.

SUNDAY LUNCH AVAILABLE FROM 12 NOON TO 3.00 PM