



GLUTEN FREE MENU

PUMP BAR & BISTRO

AT THE SEAVIEW HOTEL

NIBBLES

OLIVES 6.5

GLUTEN-FREE BREAD, CHICKEN SKIN
BUTTER, AND SMOKED GARLIC BUTTER 6

CRISPY STICKY PORK BELLY BITES 9

ROASTED PEPPER HUMMUS, GLUTEN-FREE
BREADSTICKS 7.5

SHARING BOARD (ALL OF THE ABOVE) 24

TO START

SEASONAL SOUP, GLUTEN-FREE BREAD 9

CLASSIC MOULES MARINIÈRE
GLUTEN-FREE BREAD, FRIES 9.5

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

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

MAINS

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

BEEF MARROW BURGER, BOURBON-BRAISED BRISKET, SMOKED APPLEWOOD CHEDDAR, FERMENTED
GARLIC AIOLI, GLUTEN-FREE BUN, BABY GEM, SLICED TOMATO, FRIES 17.5

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, CREAMED POTATOES, CHICKEN JUS 24

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

SIDES

FRIES & 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

SUNDAY LUNCH AVAILABLE FROM 12 NOON TO 3.00 PM



GLUTEN FREE MENU PUMP BAR & BISTRO AT THE SEAVIEW HOTEL

DESSERTS

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

SEASONAL CRUMBLE, OAT TOPPING, CRÈME ANGLAISE 9

AFFOGATO, VANILLA ICE CREAM, ESPRESSO 8

CHEESEBOARD, SELECTION OF ISLE OF WIGHT CHEESES, CHUTNEY, GRAPES, APPLE
GLUTEN-FREE CRACKERS 14

SELECTION OF 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

GLUTEN FREE MENU

AQUITANIA

AT THE SEAVIEW HOTEL

TASTING MENU AVAILABLE THURSDAYS, FRIDAYS & SATURDAYS

CANAPES

CONFIT DUCK BONBON
GINGER AND SPRING ONION

BEETROOT-CURED SALMON TARTLET
LYCHEE AND PICKLED RADISH

MUSHROOM DUXELLE, CRISPY
POLENTA, TRUFFLE AIOLI

4.5 EACH OR 3 FOR 12

TO START

BAKED GOATS' CHEESE, PICKLED BEETROOT, CANDIED WALNUT, BITTER LEAVES, SHERRY 12

CHICKEN AND HOCK TERRINE, LEEK ASH AIOLI, CRISPY CHICKEN SKIN, CONFIT BABY LEEK 14

CRAB AND FENNEL SALAD, PRESERVED LEMON, CHIVE AND KETA BEURRE BLANC 16

BLACK BOMBER SOUFFLÉ, DIJON AND THYME VOLUTE 12.5

MAINS

ORKNEY SCALLOP & CONFIT PORK BELLY, JERUSALEM ARTICHOKE THREE WAYS, APPLE AND CIDER JUS 34

BEEF FILLET, FRICASSEE OF WILD MUSHROOMS, SMOKED ONION, CRISPY PANCETTA, BEEF JUS 41

WINTER SQUASH RISOTTO, BUTTER-POACHED MONKFISH, PICKLED PUMPKIN SEEDS, WAKAME SEAWEED 28

WILD MUSHROOM, SPINACH & CHESTNUT TAGLIATELLE, ROASTED CHESTNUT, CURED EGG YOLK 22

HONEY-GLAZED DUCK BREAST, DUCK LEG CHOU FARCI, PARSNIP HASH, DUCK SAUCE 32

SIDES

FRIES & DIP 6

ROASTED ROOT VEGETABLES
HONEY MUSTARD DRESSING 6.5

HAND-CUT CHIPS 6.5

CREAMED POTATO 4.5

CHARRED TENDERSTEM
TOasted ALMONDS 6.5

HOUSE SLAW 4.5

SMOKED IOW GARLIC BUTTERED POTATOES 5.5

HOUSE SALAD 4.5



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

GLUTEN FREE MENU

AQUITANIA

AT THE SEAVIEW HOTEL

DESSERTS

PRALINE AND TONKA BEAN SOUFFLÉ, VANILLA CRÈME FRAÎCHE ICE CREAM, ROASTED HAZELNUTS 11

HONEY AND LAVENDER PARFAIT, ROASTED PEAR, BURNT HONEY GEL, CHAMOMILE ICE 11

SELECTION OF ISLE OF WIGHT CHEESES, HOUSE CRACKERS, PEAR AND SPICED PEAR CHUTNEY, APPLE GRAPE, AND CELERY 11

SELECTION OF 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 | 3.90

LATTE | 4

HOT CHOCOLATE | 3.90

MOCHA | 3.90

IRISH COFFEE | 7.50

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