



How to order...

To order from these menus please either
see Reception, Dial 00 from your room phone
or **call our dedicated mobile on 07368 582557**
– great for ordering food and drink from the gardens.

Lite Bites

Where 2 prices are shown, the second price is for a light bite option.

Lunch Menu

Available from 12 – 4pm

Order at reception **(00)** or call **07368 582557**

Seafood Selection £18.50 (1,2,3,4,10,14)

Panko squid rings, breaded butterfly prawns, crispy battered chunky cod bites and salt n pepper squid chunks

Served with sweet chilli and tartare sauce dips and salad

Cheese Lovers Selection £15.50 / £11.00 (v) (1,6,7)

Mac 'n' cheese croquettes, breaded halloumi fries and mozzarella bites

Served with barbeque and cranberry dips and salad

Chicken Selection £15.50 / £11.00 (1,9)

Breaded chicken goujons and battered chicken bites

Served with barbeque and tomato ketchup dips and salad

Caesar Salad £15.50 / £11.00 (GFA) (1,3,7)

Grilled chicken breast with bacon, parmesan, croutons, and Caesar dressing

Greek Salad £15.50 / £11.00 (v) (GFA) (1,7)

Feta cheese, marinated olives, sunblushed tomatoes and homemade bread

Cheeseburger £18.50 / £12.00 (1,3,6,7,10)

With skin on fries and relish

Add bacon £2.50

Battered Cod Goujons £18.50 / £12.00 (1,3,4,10)

With skin on fries, peas and tartare sauce

Wholetail Scampi £18.50 / £12.00 (1,2,3,10)

With skin on fries, peas and tartare sauce

Mac & Cheese £16.50 (v) / £11.50 (1,7,10)

Rich and creamy served with garlic ciabatta

Add bacon £2.50

Home Made Stone Baked Pizzas

Traditional Cheese and Tomato £12.50 / £7.00 (v) (1,7)

Pesto & Mozzarella £14.00 (1,7)

Basil pesto sauce, mozzarella & sliced sun blush tomatoes

Pepperoni Classic pepperoni £15.00/£8.00 (1,7)

Pepperoni & Hot Honey £16.50 (1,7)

Classic pepperoni with added drizzled spicy honey

Wild Mushroom, Pepper & Red Onion £16.50 (v) (1,7)

Mixed wild mushrooms & fresh veggies

Prosciutto & Fig £16.50 (1,7)

Fig jam topped with prosciutto, mozzarella & drizzled balsamic reduction

Freshly Prepared Sandwiches

on multigrain, white or sourdough

Served with salad garnish and crisps

Cheddar Cheese £7.50 / £5.00 (v) (1,7)

Wiltshire Cure Baked Gammon Ham £8.50 / £5.50 (1)

Tuna Mayonnaise £8.50 / £5.50 (1,3,4,10)

Fish Finger Sandwich £10.00 / £7.50 (1,4)

Cream Cheese Lite Bite £5.00 (v) (1,7)

Strawberry Jam Lite Bite £5.00 (v) (1)

Nutella Lite Bite £5.00 (v) (1,6,7,8)

Ciabatta Paninis

Freshly grilled and served with salad garnish

Ham and Cheese £9.50 (1,7)

Tuna Melt £9.50 (1,3,4,7,10)

Goats Cheese & Chutney £9.50 (v) (1,7)

Tomato, Mozzarella & Pesto £9.00 (v) (1,7)

Bacon, Brie and Cranberry £9.50 (1,7)

Loaded Fries

A large portion of cheesy fries with toppings and sauce

Bacon & Cheese £13.50 (3,7,10)

Streaky bacon with extra cheese and mayo

Katsu Chicken £14.50 (1,6,7,9)

Sliced chicken tenders, Katsu curry sauce & spring onions

BBQ Chicken £14.50 (1,6,7,9)

Sliced chicken tenders, streaky bacon & sticky BBQ sauce

Cheese Burger £14.50 (1,3,6,7,10)

Diced beef burger & bacon with cheese,
sliced pickles & burger sauce

Mac'n Cheese £13.50 (v) (1,7,10)

Topped with rich cheese and spring onion

Smokey Chilli £13.50 (v) (7)

Topped with smokey 3 bean chilli and sour cream

Sides

Skin on Fries £6.00 (v)

Cheesy Fries £7.50 (v) (7)

Garlic Ciabatta £7.50 (v) (1,7)

Beer Battered Onion Rings £6.50 (v) (1)

Desserts

IOW Ice Cream Mini Tubs £4.50 (7)

Vanilla, triple chocolate, salted caramel, banana &
honeycomb, strawberry, vegan vanilla or raspberry sorbet

Chocolate Brownie £8.50 (GFA) (1,3,6,7)

Cookie dough ice cream & chocolate sauce

Sticky Toffee Pudding £8.50 (3,7)

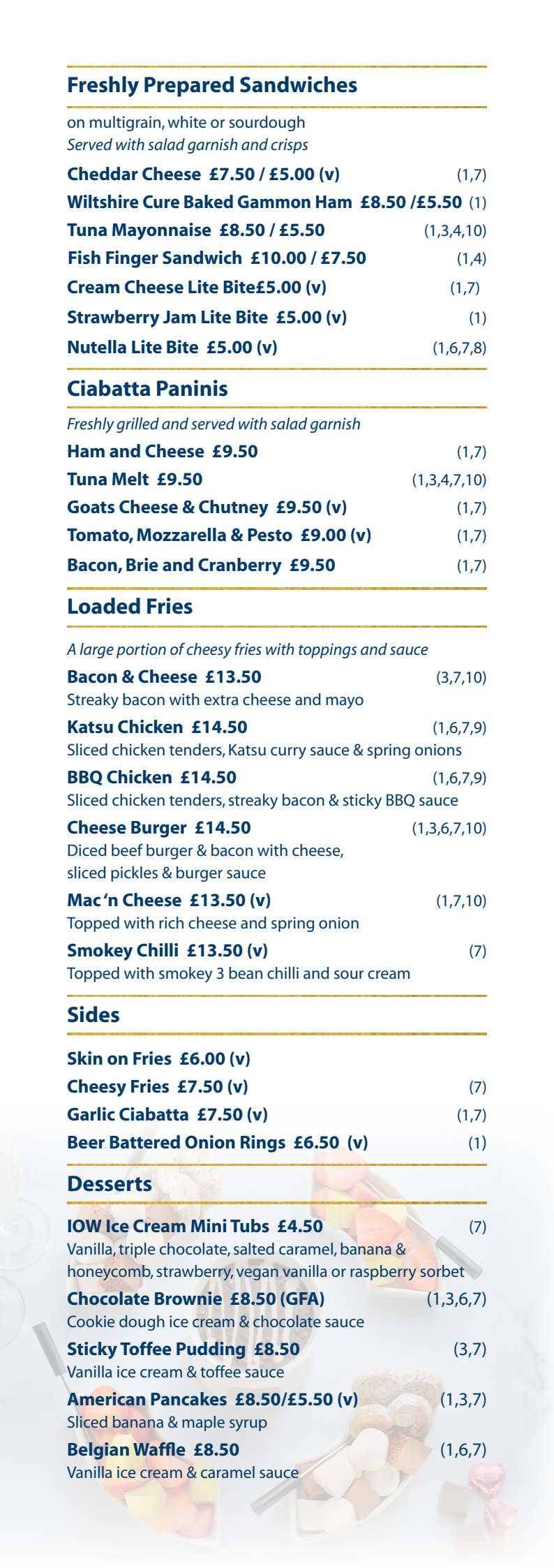
Vanilla ice cream & toffee sauce

American Pancakes £8.50/£5.50 (v) (1,3,7)

Sliced banana & maple syrup

Belgian Waffle £8.50 (1,6,7)

Vanilla ice cream & caramel sauce



Afternoon Tea Menu

Available from 12 – 4pm

Order at reception **(00)** or call **07368 582557**

Traditional Cream Tea £10.00 (v) (GFA) (1,3,7)

2 fruit or plain scones with strawberry preserve, butter and clotted cream, accompanied by a pot of tea

Savoury Cream Tea £10.00 (v) (1,3,7)

2 cheese scones with butter, cream cheese, cheddar and apple chutney, accompanied by a pot of tea

Best of Both £11.00 (v) (1,3,7)

1 fruit or plain scone with strawberry preserve, butter and clotted cream & 1 cheese scone with butter, cream cheese, cheddar and apple chutney, accompanied by a pot of tea

Traditional Afternoon Tea (GFA) £20.00 (1,3,4,6,7,8,10)

A selection of freshly prepared sandwiches on multigrain or white farmhouse loaf; fruit scone with strawberry preserve, butter and clotted cream; selection of mini cakes; tea or coffee with choice of milk or cream. Fruit, herbal teas and speciality coffees available.

Sparkling Afternoon Tea £25.00 (GFA) (1,3,4,6,7,8,10)

All the trimmings of a traditional afternoon tea served with a glass of Prosecco



Snack Menu

10am – 10pm

Selection of Daily Cakes £4.50

**Pot of Tea or Mug of Coffee
and your choice of Cake £6.50**

Somerset Applewood

Smoked Mixed Nuts £3.50 (5)

Dry Roasted Peanuts £3.00 (5,9)

Salt Crust Peanuts £3.00 (5)

Chilli Rice Crackers £3.00 (5)

Salt & Pepper Cashews £4.00 (5)

Mixed Olives with Rosemary and Garlic £4.00

Green Olives with Chilli & Black Pepper £4.00

Coffee Menu

**SOUTHERN
COFFEE**

*"Coffee and decaffeinated coffee
beans roasted locally on the Island"*

Black/White Coffee or Tea £3.50

Speciality/Fruit Tea £4.00

Espresso £4.00

A small shot of rich Italian coffee

Served either with or without milk

Flat White £4.00

Café Latte £4.50

A shot of Espresso topped up with hot milk

Sugar Free Pumpkin Spiced Latte £5.00

A shot of espresso with hot milk

and sugar free pumpkin spiced syrup topped with cream

Sugar Free Salted Caramel Latte £5.00

A shot of espresso with hot milk

and sugar free salted caramel syrup topped with cream

Hot Chocolate £4.50

A rich hot chocolate served with a dash of hot milk

Cappuccino £4.50

A double shot of espresso and hot milk

topped with foamed milk

Mocha £4.50

A shot of espresso and hot chocolate

topped up with hot milk

Sugar Free Black Forest Mocha Hot Chocolate £5.00

A shot of espresso and hot chocolate with sugar free

black forest syrup with hot milk topped with cream

Iced Coffee £4.00

Sugar Free Salted Caramel Iced Coffee £5.00

Evening Takeaway Menu

Available 18.00 – 20.30
Served from the Grand View Restaurant

Home Made Stone Baked Pizzas

Traditional Cheese and Tomato £12.50 / £7.00 (v) (1,7)

Pesto & Mozzarella £14.00 (1,7)

Basil pesto sauce, mozzarella & sliced sun blush tomatoes

Pepperoni - Classic pepperoni £15.00/£8.00 (1,7)

Pepperoni & Hot Honey £16.50 (1,7)

Classic pepperoni with added drizzled spicy honey

Wild Mushroom, Pepper & Red Onion £16.50 (v) (1,7)

Mixed wild mushrooms & fresh veggies

Prosciutto & Fig £16.50 (1,7)

Fig jam topped with prosciutto, mozzarella & drizzled balsamic reduction

Beer Battered Fish & Chips £18.50 (1,4)

Skin on fries & peas

Cheeseburger £18.50 / £12.00 (1,3,7,10)

Skin on fries & relish

Add bacon £2.50

Pork Schnitzel £19.50 (1,3,7,10)

Sauté potatoes, honey mustard sauce & vegetables

Red Pesto Cod £19.50 (4,7)

Herby smashed potatoes & green beans

Citrus Seabass £19.50 (4)

Roast vegetables, baby potatoes, sticky lemon glaze

Plaice Fillet £19.50 (4)

Herby smashed potatoes, green beans, tarragon caper butter

Goats Cheese & Fig

Stuffed Mushroom £17.50 (v) (GFA) (1,7)

Balsamic dressed salad and homemade bread

Greek Salad £15.50 (v) (GFA) £11.00 (1,7)

Feta cheese, marinated olives, sunblushed tomatoes and homemade bread

Caesar Salad £15.50 / £11.00 (GFA) (1,3,7)

Grilled chicken breast with bacon, parmesan, croutons, and Caesar dressing

Breaded Chicken Tenders £16.50 / £11.50 (1,9)

With chips & peas

Mac & Cheese £16.50 (v) / £11.50 (1,7,10)

Rich and creamy, served with garlic ciabatta

Add Bacon £2.50

Battered Cod Goujons £16.50 / £11.50 (1,4)

With chips & peas

Loaded Fries

A large portion of cheesy fries with toppings and sauce

Bacon & Cheese £13.50 (3,7,10)

Streaky bacon with extra cheese and mayo

Katsu Chicken £14.50 (1,6,7,9)

Sliced chicken tenders, Katsu curry sauce & spring onions

BBQ Chicken £14.50 (1,6,7,9)

Sliced chicken tenders, streaky bacon & sticky BBQ sauce

Cheese Burger £14.50 (1,3,6,7,10)

Diced beef burger & bacon with cheese,
sliced pickles & burger sauce

Mac'n Cheese £13.50 (v) (1,7,10)

Topped with rich cheese and spring onion

Smokey Chilli £13.50 (v) (7)

Topped with smokey 3 bean chilli and sour cream

Sides

Skin on Fries £6.00 (v)

Cheesy Fries £7.50 (v) (7)

Garlic Ciabatta £7.50 (v) (1,7)

Beer Battered Onion Rings £6.50 (v) (1)

Desserts

IOW Ice Cream Mini Tubs £4.50 (7)

Vanilla, triple chocolate, salted caramel, banana &
honeycomb, strawberry, vegan vanilla or raspberry sorbet

Chocolate Brownie £8.50 (GFA) (1,3,6,7)

Cookie dough ice cream & chocolate sauce

Sticky Toffee Pudding £8.50 (3,7)

Vanilla ice cream & toffee sauce

American Pancakes £8.50/£5.50 (v) (1,3,7)

Sliced banana & maple syrup

Belgian Waffle £8.50 (1,6,7)

Vanilla ice cream & caramel sauce

Our Takeaway Menu is available to be collected from reception or to one of the tables in the garden. To order, please dial 00 from the phone in your room for reception or call the bar mobile phone on 07368 582557 from your mobile if eating in the gardens.

See inside back cover for allergen information



Luccombe Cocktails

Luccombe Classic Cocktails £12.50

Cosmopolitan

Originating as far back as the 1930s, this classy classic is the perfect sharp/dry mixture of cranberry, lime and vodka with a gentle touch of sweet orange liqueur making it exceptionally moreish.

Espresso Martini

This sumptuous 1980s mix of Vodka, Coffee liqueur and espresso is rich, indulgent, creamy and smooth. Perfect after a meal or to give you a boost of energy after a long day.

Tequila Sunrise

With its bright striation of colour never failing to evoke a summer sunrise and classic 70s vibes, this long fruity blend of Tequila, Grenadine and orange juice is an essential to any holiday.

Pina Colada

Originally from Puerto Rico, this tropical treat is the perfect blend of coconut, cream, Bacardi and pineapple. Smooth, sweet and just as enjoyable in the English rain.

Raspberry Bramble

Based off a gin sour, a bramble has a balance of sweet and tart while still being perfectly refreshing. It's combination of dry gin, lemon juice and Chambord is perfect for any occasion.

Whisky Sour

A classic whisky cocktail that balances the zing of lemon with subtle sugar syrup to give you a drink that packs a punch.

Negroni

Strong, yet refined, the perfect balance of gin, vermouth and Campari. Perfect when sipped slowly as an aperitif.

Cuddle on the Clifftop

Usually with a more adult moniker, this is a vibrant mix of vodka, peach schnapps, orange juice and cranberry juice.

Sherbet Mermaid

Mermaid Gin and Elderflower liqueur with bitter lemon. Garnished with lemon and cucumber for that perfect sweet/sharp balance.

Mixed Berry Mer-tini

Mermaid pink, raspberry and cherry liqueurs, shaken with cranberry Juice and lime to create a sophisticated, sweet drink.

Back to the Island

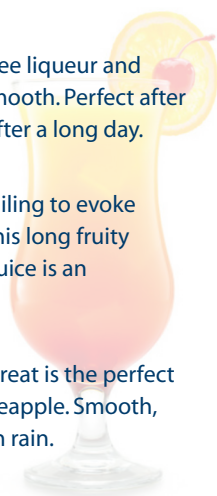
Mermaid Spiced Rum shaken with lime, pineapple and orange juice, finished with a dash of grenadine.

Wight Mule

Signature malt blend Wight Whisky with a squeeze of lime and topped up with ginger ale.

Old Fashioned

Timeless elegance in a glass. Jack Daniels and Angostura's bitters combine with sugar syrup to deliver a boozy, subtle sweetness.



Mocktails

Apple & Elderflower Spritz £4.50

Classic Shirley temple £4.50

St Clements £5.50

Virgin Back to the Island £6.50

Virgin Pina Colada £6.50

Local Beers

We are proud stockists of the following local beers which have all been brewed on the Island:

Islander

4%, Traditional English Ale

Beachcomber

4.5%, American pale ale

Isle of Wight Lager

4.2%, crisp golden lager

Fuggle Dee Dum

4.8%, intensely flavoured, malty and hoppy

Ale of Wight

3.8%, aromatic and pale beer

On Tap

½ Pint **£3.40**

Planet Lager 4.6%

South Island Pale Ale 4.2%

500ml **£6.25**

500ml **£6.25**

330ml **£5.75**

500ml **£6.25**

500ml **£6.25**

Pint **£6.75**



Local Cider

Grazed Knee produce cider made from Island grown apples, fermented in a cave under St Boniface Down.

Island Time 6.5%, sparkling and dry

330ml £6.50

Under Down 5.9%, still and medium

330ml £6.50



Allergen Information

In accordance with Government Legislation, below is a list of the 14 Allergens (and products thereof) that may be present in our menus.

Beside each dish on the menu you will find any corresponding numbers within brackets to indicate the presence of an allergen. Simply check these numbers against the list below to see the allergen content. For example, (3, 4 & 7) after a dish would indicate that eggs, fish and milk are all present as ingredients.

1	7	11
Cereals containing Gluten such as wheat, rye, barley, oats, spelt or khorasan	Milk (including	Sesame seeds
2	8	12
Crustaceans for example prawns, crabs, lobster, crayfish	Nuts, such as almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts	Sulphur dioxide (>10mg/kg or 10mg/L)
3	9	13
Eggs	Celery (including celeriac)	Lupin
4	10	14
Fish	Mustard	Mollusc for example clams, mussels, whelks, oysters, snails and squid
5		V/VE
Peanuts		Vegetarian/Vegan
6		GFA
Soybeans		Gluten Free Alternative On Request



Luccombe Hotels 01983 869000

Luccombehall.co.uk Luccombemanor.co.uk