



Lunch Menu

Served until 5pm daily

SANDWICHES

Sandwiches are served on either fresh white or multigrain farmhouse bread and accompanied by dressed leaves, home made coleslaw & skinny fries.

Gluten free option available

Mature cheddar & pickle **V**

£7.50

Bacon, lettuce, tomato & mayonnaise

£7.50

Gammon ham, tomato & wholegrain mustard

£7.50

LIGHT LUNCHES

Omelette **GF**

£8.50

Choose up to 3 fillings - cheese, gammon ham, mushrooms, red onion, tomato & peppers served with chips, dressed salad & home made coleslaw

Quiche of the Day

£7.50

Freshly baked home made quiche served with dressed salad & home made coleslaw

Chicken Caesar Salad

£10.95

Crunchy cos lettuce tossed in a home made Caesar dressing topped with grilled chicken, shaved parmesan, croutons & crispy bacon

V vegetarian **VE** vegan **GF** gluten free option available

If you require information about the presence of allergens in any of our food or drink we would be happy to provide it in advance of your visit, or please ask your server on the day.



Menu

STARTERS

Soup of the Day GF VE

£5.50

*Home made soup with fresh crusty bread
Gluten free option available*

Pan Seared Scallops GF

£7.50

*Tender scallops in a lemon & chilli butter on a bed of
creamed leeks & baby spinach*

Bruschetta GF V

£6.00

*Toasted bloomer rubbed with garlic & topped with fresh juicy tomatoes,
mozzarella, basil & red onion & drizzled with olive oil & a balsamic reduction.
Gluten free available*

Chicken Satay GF

£6.50

Tender chicken breast marinated in a blend of spices & topped with a rich, smooth peanut sauce

Chorizo & Parmesan Scotch Egg

£7.00

*A delicious twist on a traditional scotch egg served with home made smokey tomato relish,
parmesan shavings & dressed leaves*

Vegetable Pakoras GF V VE

£5.00

*4 oven baked vegetable Indian pakoras served on a bed of
rocket, complimented with a tomato & mint dip*

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HOME MADE CLASSICS

Smaller portion size for the lighter appetite

Lasagne

£11.50 / £7.50

Beef in a rich tomato sauce layered with pasta and white sauce, topped with cheddar & served with fresh dressed salad & home made garlic bread

Pointer's Fish & Chips GF

£13.00 / £8.50

A generous cod fillet, deep fried in The Pointer's special recipe batter served with home made tartare sauce, pickled gherkin & crushed minty peas.

Gluten free available

Beef Bourguignon GF

£12.00 / £8.00

A rich beef stew with red wine, pearl onions, button mushrooms & bacon served with creamy mash & fresh seasonal vegetables

Pan Fried Salmon GF

£15.00

Salmon fillet served with new potatoes & tenderstem broccoli topped with a prawn & watercress sauce

Belly Pork GF

£14.50 / £9.00

Cooked slowly & accompanied by creamy mash, apple & red cabbage, sugar snap peas, crackling & cider sauce

Macaroni Cheese V

£8.50

Pasta in a rich white wine & cheddar sauce served with fresh dressed salad & home made garlic bread

Moroccan Style Cauliflower Roulade GF V VE

£10.95

Cauliflower & turmeric pastry roulade filled with chickpea & pepper chutney served with crushed new potatoes, apple & red cabbage & red pepper sauce

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HOME MADE PIES

Smaller portion size for the lighter appetite

*All encased in buttery shortcrust pastry & served with chips, mash or new potatoes,
fresh seasonal vegetables & gravy*

Slow Cooked Steak & Ale

£12.95 / £8.50

Minty Lamb

£13.50 / £9.00

Creamy Chicken & Mushroom

£11.95 / £7.95

Cheesy Leek & Potato **V**

£9.00 / £6.00

FROM THE GRILL

All served with chips or new potatoes, grilled tomato, flat mushroom, onion rings & garden peas.

Add one of our home made sauces for just £2.50.

Choice of Peppercorn, Stilton, Red Wine, Mushroom or Garlic Butter

8oz Sirloin Steak **GF**

£19.95

21 day aged. Gluten free available

Chicken Breast **GF**

£11.95

Gluten free available

Lamb Cutlets **GF**

£18.95

A trio of lamb cutlets.

Gluten free available

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Beef Burger

£9.95

Juicy Isle of Wight steak patty, crisp lettuce, tomato, red onion & tomato relish in a brioche bun served with chips, fresh dressed salad & home made coleslaw

Add Monterey Jack Cheese
£1.00

Add Crisp Streaky Bacon
£1.50

Add Extra Patty
£3.00

Vegan Burger **V VE**

£9.95

A plant based meat alternative patty, crisp lettuce, tomato, red onion & tomato relish in a brioche bun served with wedges and fresh dressed salad

Add Vegan Cheese

£1.00

SIDES

Gluten free options available

Fresh seasonal vegetables

£3.00

Garlic bread

£2.50

Mixed dressed salad

£3.00

Cheesy garlic bread

£3.50

Onion rings

£3.00

Crusty bread & butter

£2.00

Sweet potato fries

£3.00

Chips or skinny fries

£3.00

Home made coleslaw

£1.50

Cheesy chips or skinny fries

£3.50

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CHILDREN'S MEALS

*All children's meals unless stated otherwise are served with either chips or new potatoes
& garden peas or beans*

4oz Beef Burger

£5.00

Chicken Nuggets

£5.00

Fish & Chips GF

£6.00

Gluten free available

Sausages

£5.00

Macaroni Cheese

£5.00

Served with home made garlic bread

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DESSERTS

Smaller portion size for the lighter appetite

All our desserts are lovingly home made and too tempting to resist

Churro Ice Cream Bowl **V**

£6.00

A warm churro bowl coated in cinnamon sugar, filled with toffee crunch ice cream & drizzled with chocolate & toffee sauce

Lemon Posset **GF V**

£6.00

*A smooth & creamy dessert served with blueberry compote & home made shortbread
Gluten free available*

Rolo Cheesecake **V**

£7.00 / £5.50

Rich, indulgent caramel & chocolate layered cheesecake scattered with mini rolos, drizzled with caramel & served with cream or vanilla ice cream

Vegan Belgian Waffle **V VE**

£6.00

Served warm & topped with banana & honeycomb ice cream, honeycomb pieces & maple syrup sauce

Crumble of the Day **GF V VE**

£7.00 / £5.50

*Juicy fruit topped with a hazelnut crumble served with cream, custard or vanilla ice cream
Gluten free & vegan options available*

Isle of Wight Ice Cream or Sorbet

£2.25 / £3.75 / £5.25

One, two or three scoops of either vanilla, chocolate, strawberry, toffee crunch, salted caramel, vegan vanilla, vegan banana & honeycomb, lemon sorbet, mango sorbet, raspberry sorbet, passion fruit sorbet or blackcurrant sorbet served with fresh fruit & home made shortbread

Gluten free & vegan options option available

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Drinks Menu

Draught beer & cider

Fosters

½ pint £2.20

pint £4.40

Peroni

½ pint £2.90

pint £5.80

Guinness

½ pint £2.40

pint £4.80

Amstel

½ pint £2.35

pint £4.70

Cornish Orchard Cider

½ pint £2.35

pint £4.70

Cask Ales

London Pride

½ pint £2.15

pint £4.30

Dark Star Hophead

½ pint £2.05

pint £4.10

HSB

½ pint £2.20

pint £4.40

Bottled Beer & Cider

Budweiser 330ml

£3.50

Brewdog Punk IPA 330ml

£3.50

Heineken 0% 330ml

£2.50

Bulmers Apple 500ml

£4.80

Old Mout 500ml

£4.80

Strawberry & Pomegranate

Kiwi & Lime

Berries & Cherries

Crabbies 500ml

Alcoholic Ginger Beer

£4.80

Red Wines

Cornellana Merlot CHILE

Ripe & plummy, easy drinking

125ml **£3.50** 175ml **£4.90**

250ml **£7.00** Bottle **£19.50**

Les Cent Verres Pinot Noir FRANCE

Fresh berries & a light finish

125ml **£4.25** 175ml **£5.95**

250ml **£8.50** Bottle **£24.00**

La Vuelta Malbec ARGENTINA

Classic, traditional style

125ml **£3.75** 175ml **£5.25**

250ml **£7.50** Bottle **£21.00**

Richland Black Shiraz AUSTRALIA

Bags of ripe black fruit & vanilla

125ml **£4.25** 175ml **£5.95**

250ml **£8.50** Bottle **£24.00**

White Wines

L'Artista Sauvignon Blanc CHILE

Vibrant citrus fruit. Mouthwatering

125ml **£3.55** 175ml **£5.00**

250ml **£7.10** Bottle **£20.00**

Satori Pinot Grigio ITALY

Light, crisp & refreshing

125ml **£4.00** 175ml **£5.60**

250ml **£8.00** Bottle **£22.00**

Whistling Duck Chardonnay AUSTRALIA

Unoaked & youthful keeping it fresh

125ml **£3.75** 175ml **£5.25**

250ml **£7.50** Bottle **£21.00**

Sparkling Wines

Moinet Prosecco DOC ITALY

Italian classic, dry & light

20cl bottle **£8.00**

Bottle **£22.00**

Rosé Wines

Feather Falls Zinfandel Rosé USA

Laden with sweet, ripe summer fruits

125ml **£3.55** 175ml **£5.00**

50ml **£7.10** Bottle **£20.00**

Paternina Cava Rosado Brut NV SPAIN

Traditional crisp & dry pink cava

Bottle **£24.00**

Satori Pinot Grigio Blush ITALY

Fresh, light & easy to drink

125ml **£4.00** 175ml **£5.60**

250ml **£8.00** Bottle **£22.00**

Perrier-Jouët Grand Brut Champagne NV

Delicate, elegant & balanced

Bottle **£60.00**

Spirits 25ml unless stated otherwise

Gordon's Gin £2.75
Gordon's Pink Gin £2.80
Mermaid Gin £3.80
Hendrick's Gin £3.80
Warner's Rhubarb Gin £3.60
Whitley Neill Blood Orange Gin £3.60
Whitley Neill Raspberry Gin £3.60
Smirnoff Vodka £2.75
Bacardi £2.75
Captain Morgan Spiced Rum £2.75
Lamb's Rum £2.85
Malibu £2.75
Bells £2.85
Pimms £2.85
Port 50ml £2.80
Martini Rosso or Dry £2.75

Famous Grouse £2.75
Johnnie Walker Red £2.75
Jameson £3.50
Glenfiddich £4.25
Jack Daniel's £3.75
Southern Comfort £2.75
Courvoisier £3.75
Baileys 50ml £4.25
Tia Maria £2.90
Disaronno £2.90
Cointreau £3.00
Drambuie £3.75
Sherry 50ml £3.50
Archers £3.50
Sambuca £2.50
Cinzano £2.75

Soft Drinks

Pepsi, Pepsi Max, Lemonade £1.70
Pint Pepsi, Pepsi Max, Lemonade £3.20
Fruit Juices Orange, Pineapple, Tomato £2.00
J2O Orange & Passion fruit or Apple & Raspberry £2.50
Bottled Mineral Water Still, Sparkling £2.30
Fevertree Tonic Regular, Light or Aromatic £2.50
Ginger Ale £2.00
Appletiser £2.00
Fruit Shoot £1.90
Squash regular, pint £1.00 / £1.70

Hot Drinks

Wight Label Tea £2.10
English Breakfast
Decaf
Peppermint
Earl Grey

Isle of Wight Coffee
Espresso £1.75
Latte £2.25
Cappuccino £2.25
Double Espresso £2.75

Hot Chocolate £2.30 Add cream & marshmallows £0.70

Liqueur Coffee £5.75



*The Pointer Inn's
Sunday Roast*

Served every Sunday from 12 noon until they're gone!

*With a choice of 3 freshly roasted meats, home made
yorkshire pudding, roast & mash potatoes,
roast parsnips, stuffing, fresh seasonal
vegetables and home made gravy.*

Vegetarian, vegan and gluten free options available

Regular £13.50

Small £9.25