

## hot drinks



Espresso  
M|1.80 L|2.10



Americano  
2.00



Latte  
M|2.20 L|2.60



Macciato  
2.20



Cappuccino  
M|2.20 L|2.60



Mocha  
3.20



Hot Chocolate  
2.80



Tea / Herbal Tea  
S|1.60 M|2.00 L|3.00



Liquor Coffee  
6.50

## about us

The Winter Gardens is home to a variety of entertainment, from local productions to big national headline events and touring shows.

The audience capacity of the auditorium is some 500 when seated, and anything up to 800 at a standing event. The stage is suitable for theatre and dance shows, concerts, comedy evenings and many other events. The space is also suitable for events such as craft fairs or exhibitions.

Upstairs there is the Balcony Bar with its Balcony, having outstanding coastal views and a further smaller room. These rooms are also suitable for meetings, private events, exhibitions and Weddings.

## sunset rum

The Winter Gardens is now the home of Sunset Rum. Created by the St. Vincent Distillers, the Island's resident rum manufacturer on St. Vincent producing rum for it's very own thirsty population. Sunset Rum is made with only the finest of ingredients, rich sugar cane from the volcanic Island and pure natural water. Try the true taste of the Caribbean with one of our refreshing Rum Punch cocktails.

# THE WINTER GARDENS

## drinks

### soft drinks

Coke  
1/2Pint 1.50  
Pint 3.00

Bitter Lemon  
1.50

Diet Coke  
1/2Pint 1.50  
Pint 3.00

Ginger Ale  
1.50

Lemonade  
1/2Pint 1.50  
Pint 3.00

J2O  
2.50

Ginger Beer  
2.00

Squash  
0.50

Appletiser  
2.50

Apple Juice  
1/2Pint 2.00

Red Bull  
4.00

Orange Juice  
1/2Pint 1.50

Diet / Tonic  
1.50

Cranberry Juice  
1/2Pint 1.50

Sparkling Water  
2.00

Still Water  
2.00

### draught

Coors Light  
1/2Pint 2.00  
Pint 4.00

Carling  
1/2Pint 1.75  
Pint 3.50

Grolsch  
1/2Pint 2.00  
Pint 4.00

Worthington  
1/2Pint 1.75  
Pint 3.50

Guinness  
1/2Pint 2.00  
Pint 4.00

Stowford Press  
1/2Pint 2.00  
Pint 4.00

### bottles

Peroni  
3.50

Becks  
3.50

Corona  
3.50

Rekordelig  
4.50

Bulmers  
4.50

Magners  
4.50

WKD  
3.00

Seasonal Ale  
3.80

(please see bar for spirits & other drinks & deals)

## Cocktails

### Sunset Rum Punch

Sparrows aged rum, pineapple juice  
orange juice, lime juice  
grenadine & bitters  
served tall over ice

5.00

### Island in the Sun

Sparrows strong rum, mango & juices,  
drizzled with grenadine  
& bitters  
served tall over ice

5.00

### W's Woo Woo

Strong Sunset Rum  
triple sec, Archers  
cranberry juice & lime  
served tall with ice

5.00

### Sunset Mojito

Light Rum, mint  
lime, sugar  
& soda  
all over crushed ice

5.95

### Sunset Pina Colada

Strong Rum, aged rum  
pineapple juice  
coconut cream & lime  
blended with ice

5.95

### Espresso Martini

Vodka, Kahlua  
shot of espresso  
shaken to perfection

5.00

## Wine List

Merlot - 15.00  
125ml - 3.00 | 175ml - 4.00 | 250ml - 5.00  
Rioja - 18.00  
125ml - 4.00 | 175ml - 5.00 | 250ml - 6.00  
Tempranillo - 15.00  
125ml - 3.00 | 175ml - 4.00 | 250ml - 5.00  
Malbec - 12.95  
125ml - 2.50 | 175ml - 3.50 | 250ml - 4.50  
Note Bleue - 17.95  
125ml - 3.50 | 175ml - 4.75 | 250ml - 6.00

Sauvignon Blanc - 15.00  
125ml - 3.00 | 175ml - 4.00 | 250ml - 5.00  
Pinot Grigiot - 15.00  
125ml - 3.00 | 175ml - 4.00 | 250ml - 5.00  
Note Bleue - 15.00  
125ml - 3.00 | 175ml - 4.25 | 250ml - 5.50

Cep D'or Rose - 16.95  
125ml - 3.75 | 175ml - 4.75 | 250ml - 5.75

Prosecco - 15.00  
125ml - 4.00

(Please see bar for other selctions)

Triple Decor Sourdough

chicken, bacon, avocado & salad layered between 3 pieces of floured sourdough  
with sourcream & chive dressing & chips  
9.95

I.O.W Tomato & Mozzarella Ciabatta

with homemade pesto, mixed side salad  
6.95

Bacon, Brie & Cranberry Ciabatta

with mixed side salad  
6.95

Roasted Ham & Cheddar Toastie

triple layer sourdough sandwich glazed with mustard served with chip pot & salad  
9.95

House Sandwiches

served on brown or white bread with tortilla crisps & garnish

Crab - 7.95

Prawn & Marie Rose - 7.95

Tuna & Cucumber - 5.95

Cheese & Pickle - 5.95

Salmon & Cream Cheese - 5.95

Ham & Tomato - 5.95

Baked Camembert

oven baked with toasted sourdough bread & homemade chutney  
12.00

Antipasto & Mezze Mix

selection of cured meats, olives, sauteed black pudding, hummus  
sundried tomatoes, balsamic oil, garlic toast & sourdough bread  
20.00

Fish Board

soft shell lightly battered whole crab, prawn cocktail, lobster chunks  
with garlic butter dip, mackerel pate, toasted sourdough & chip pot  
25.00

Cheese Board

isle of wight cheeses with homemade chutney & crackers  
7.00/12.00

Sunday Roast

available every sunday from 12pm, with a choice of beef, lamb or chicken  
with all homemade extras & fresh veg  
includes choice of pudding  
9.95

*kids menu*

Thick Pork Sausage

with mash or chips, gravy or beans  
5.00

Fish Fingers - Chicken Gougons - Beef Burger

all homemade with a choice of chips & beans or cucumber strips  
5.00

Deli Board

with cheese, bread, fruit & vegetable crudities  
4.00

Tomato or Cheesey Pasta

with rustic bread  
4.00

Mini Chicken NewYorker

topped with mozzarella & bbq sauce with chip pot & cucumber  
6.00

THE WINTER GARDENS

*sweet stuff*

Banoffee Crunch

banana, caramel, cream & biscuits  
4.95

Sticky Toffee Pudding

with custard or ice cream  
4.95

Fruit Crumble

with cream, custard or ice cream  
4.95

Tropical Mess

with homemade meringue, tropical fruits and whipped cream  
4.95

Selection of Isle of Wight Ice Cream

per scoop  
1.50

THE WINTER GARDENS

*menu*

# STARTERS

Homemade Crab Cakes  
with rocket salad & chilli infused mayonaise  
5.95

Mixed Garlic Mushrooms on Brioche  
in a creamy garlic & herb sauce  
5.95

Garlic Bread  
with mozzarella + 1.00  
3.95

Homemade Soup of the Day  
Our homemade soup of the day with speciality bread  
4.95

Homemade Mackerel Pate  
with sourdough toast & horseradish mayonnaise  
5.95

Egg Florentine  
poached egg over wilted spinach, topped with a light cheese sauce  
& served with toasted sourdough  
5.95

Seared Scallops & Black Pudding Mini Salad  
topped with crispy pancetta  
6.95

Halloumi Crostini  
with i.o.w tomato & basil pesto  
5.95

Buffalo Mozzarella & I.O.W Tomato Salad  
with mixed leaves and fresh pesto dressing  
5.95

Caesar Salad Crouquettes  
with chicken & anchovies topped with grated parmesan  
5.95

Fries  
2.50

Olive Pot  
2.50

Chunky Chips  
2.50

Bread & Oil  
2.50

Sweet Potato Fries  
2.50

Coleslaw Pot  
2.50

Mixed Salad  
2.50

Hummus & Bread  
2.50

## main meals

Steak  
(please see specials)  
Served with grilled tomato, mushrooms, onion rings  
& choice of chunky or thin fries

Homemade Chicken Kiev  
filled with a fresh garlic butter and served with asparagus & saute potatoes  
10.95

Stuffed Field Mushroom  
with chutney, goats cheese & spinach topped with fresh crumbs  
with a pesto & tomato ragu  
9.95

Sausage & Mash  
thick i.o.w pork sausages over creamy mash with rich caramilised onion gravy  
9.95

Fish & Chips  
see daily catch insert for all fresh fish dishes  
10.95

Grilled Salmon  
with lemon butter sauce with asparagus & new potatoes  
11.95

Prosciutto Wrapped Pork Loin  
with roasted apples stuffed with spinach & sage stuffing  
served over crushed potatoes with i.o.w cider infused sauce  
11.95

Peppercorn Chicken Supreme  
served over creamed potato & wilted spinach in a rich brandy, cream & peppercorn sauce  
11.95

## burgers

all our burgers are homemade & served in a brioche bun  
with side salad, onion rings & choice of chunky or skinny fries

6oz Beef Burger  
add brie, mozzarella or cheddar for 2.00  
10.00

6oz Peppercorn & Mushroom  
beef burger, grilled field mushroom, drizzled in peppercorn sauce  
12.00

Slow Roasted Pulled Pork  
6oz beef burger topped with bbq pulled pork & melted mozzarella  
13.00

Surf Burger  
fresh cod fillet in homemade beer batter on a bed of rocket & pea puree  
topped with homemade tartare sauce  
12.00

Spicy Bean Burger  
layered on lettuce & tomato with salsa topping  
10.00

Chicken Caesar Stacker  
chicken breast, grilled bacon topped with caeser dressing  
12.00

Chicken & Bacon  
in a creamy white wine and garlic sauce.  
9.95

Seafood Linguini  
a mixture of crab, mussels, prawns & cod  
with i.o.w fresh tomatos, garlic, wine & oil  
9.95

Wild Mixed Mushroom Linguini  
wine in mushroom in a creamy sauce  
with chicken or bacon + 2.00  
9.95

IOW Margarita  
with homemade tomato sauce gallybagger, mozzarella & fresh pesto  
8.95

American Hot  
with sweet peppers & salami  
9.95

BBQ Chicken & Bacon  
with mozzarella & bbq sauce  
9.95

Goats Cheese  
with olives & mozzarella  
9.95

Hawaiian  
fresh pineapple, parma ham, mozzarella, tomato  
9.95

Pollo Picante  
chicken, pepperdew peppers, red onions, cajun spice, mozzarella, tomato.  
9.95

Greek Salad  
with i.o.w tomatoes, red onion, mixed leaves, olives, feta cheese  
& balsamic dressing

Caesar Salad  
crunchy mixed salad with anchovies, parmesan & caesar dressing  
(add chicken extra 3.00)  
7.95

Blue Cheese Salad  
a fresh mixed salad with apple & walnut drizzled in honey  
9.95

Crab Salad  
mixed leaf salad topped with seasoned crab with sweet chilli dressing on the side  
10.95

Gallybagger Ploughmans  
mixed salad, homemade chutney, pickles, fruit & chunky bread  
10.95

# PASTA

# PIZZA

# SALAD

# SIDES