

JACKET POTATOES

Served with a dressed salad garnish and butter.

Baked Beans V GF

VII, IX, XIII, XIV

Mature Cheddar Cheese V GF

VII, IX, XIII, XIV

Tuna Mayo and Red Onion GF

IV, V, VII, IX, XIII, XIV

Homemade Texan Style Beef Chilli with Sour Cream GF

I, VII, IX, XIII, XIV

Texan Style Bean Chilli V GF

I, VII, IX, XIII, XIV

Smoked Bacon and Stilton or Mature Cheddar GF

VII, IX, XIII, XIV

Prawns in Seafood Sauce GF

I, III, IV, VIII, IX, XIII, XIV

Why not add an extra topping from the list below?

Cheddar, coleslaw, baked beans. GF

1.50 each

BARGEMAN'S SPECIALITY SALADS & PLOUGHMAN'S

Mixed Ploughman's V GF

16.00

A dressed mixed salad with celery, half an apple, sweet pickle, gherkin, pickled onion and crusty bread and butter with a choice of mature Cheddar, Stilton, Brie or honey glazed ham (choose 3). I, II, VII, IX, XIII, XIV

Grilled Halloumi Salad V GF

17.95

Garlic and herb roasted halloumi on a salad of baby leaves, sundried tomatoes, carrot and red onion with a pesto dressing, toasted pine nuts, balsamic glaze and crusty bread and butter. II, VII, X, XIII, XIV

Chicken Caesar Salad GF

18.50

A grilled, sliced butterfly chicken breast, crispy bacon and homemade croutons served on cos lettuce, Caesar dressing, topped with shaved Parmesan and crusty bread and butter. II, IV, V, VII, IX, XIII

Nicoise Style Tuna Salad GF

19.95

A pan fried tuna steak on a salad of cos lettuce, cucumber, red onion, IW cherry tomatoes, olives, boiled egg and croutons with crusty bread and butter. II, IV, V, VII, XII, XIII

Lamb Kofta Salad GF

19.95

Homemade lamb Koftas on a Greek style salad of cos lettuce, IW cherry tomatoes, cucumber, red onion and olives, topped with an oregano dressing and Feta cheese with homemade hummus and pita bread. II, VII, IX, XII, XIII XIV

ON THE SIDE

Homemade Coleslaw GF

2.50

Crusty White or Brown Bread and Butter II, VII, XII

2.95

Battered Onion Rings II, XIII

3.95

Garlic Rustic Baguette II

3.95

Fresh Mixed Salad IX, XIII, XIV GF

3.95

Chunky Chips XIII GF

4.50

Garlic Baguette loaded with Melted Cheese II, VII

5.45

PLEASE ASK TO SEE OUR SEPARATE CHILDREN'S MENUS

We are a family owned pub sourcing the finest of local ingredients and using local suppliers where possible to help maintain Island jobs.

Parents are respectfully requested to ensure that children are seated and supervised at all times, please don't allow them to bother other customers.

We expect our staff to be treated with politeness and respect at all times.

We operate a zero tolerance policy towards rude or aggressive customers.

*Well behaved dogs on leads are welcome. Please observe our pet rules.

01983 525828
bargemansrest.co.uk

f /BargemansRest



03/26

DOWNLOAD OUR
TABLE ORDERING
APP HERE

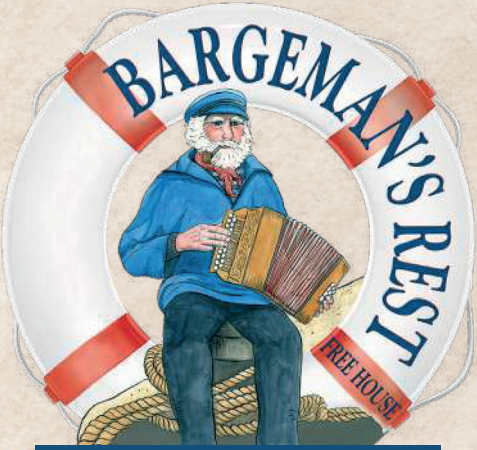
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the app on your phone.



Android



iPhone



BREAKFAST SERVED
10.30 - 12.00

Please see our
separate menu.

ALLERGY ADVICE

All of our allergens are printed on each dish on the menu in Roman numerals (please see our chart below). Where we do handle many ingredients in the kitchen on a daily basis, we cannot guarantee 100% that any dish is completely allergen free, but we do try not to cross contaminate.

Celery	I
Cereals containing gluten	II
Crustaceans	III
Eggs	IV
Fish	V
Lupin	VI
Milk	VII
Mollusc	VIII
Mustard	IX
Nuts	X
Peanuts	XI
Sesame seeds	XII
Soya	XIII
Sulphur Dioxide	XIV

GF GF I OPTION

Where you see this sign the food has been made using gluten free ingredients or has gluten accompaniments that can be exchanged for; a gluten free roll (surcharge applicable) chips or potatoes. Please inform us about any allergies and choices when ordering and ask a member of staff if you require any further allergy information.

SUITABLE FOR VEGETARIANS

V This symbol indicates that this dish is suitable for Vegetarians.

SUITABLE FOR VEGANS

GF This symbol indicates a vegan option is available.

Welcome to
THE BARGEMAN'S
REST



WELL BEHAVED
DOGS ON LEADS
ARE WELCOME*

SANDWICHES & RUSTIC BAGUETTES

A delicious selection of cold fillings served in thick sliced bread (white or wholemeal) or a crusty baguette served with a dressed salad garnish and chunky chips.

	Sandwich	Baguette
Free-Range Egg Mayo V	9.25	11.25
II, IV, VII, IX, XIII, XIV		
Mature Cheddar Cheese with Pickle V	9.25	11.25
(Vegan option available) II, VII, IX, XIII, XIV		
Home-Baked Honey Glazed Ham	9.25	11.25
II, VII, IX, XIII, XIV		
Tuna Mayo with Red Onion	9.25	11.25
II, IV, V, VII, IX, XIII, XIV		
Grilled Chicken	10.25	12.25
With sun-dried tomato, mixed leaf and mayonnaise. II, IV, IX, XIII, XIV		
Prawns in Seafood Sauce	10.25	12.25
I, II, III, IV, VII, IX, XIII, XIV		

SPECIALITY RUSTIC BAGUETTES

Served with a dressed salad garnish and chunky chips.

Beer Battered Halloumi and Piquillo Pepper Baguette V	12.25
With pesto mayonnaise. II, IV, VII, IX, XIII, XIV	
Smoked Bacon and Cheese Melt Baguette	12.25
With either mature Cheddar, Brie or Stilton. II, VII, IX, XIII, XIV	
Local Butcher's Pork Sausage and Onion Baguette (Vegetarian option available) II, VII, IX, XIII, XIV	12.25
Hot Chicken Caesar Baguette	12.25
Sliced hot chicken breast and smoked bacon with cos lettuce, Caesar dressing and shaved Parmesan. II, IV, V, VII, IX, XIII, XIV	
Katsu Style Chicken Baguette	12.25
Sesame breaded chicken strips with Asian style slaw and Katsu style mayonnaise. II, IV, IX, XII, XIII, XIV	
Bargeman's (Hot) Dog	12.25
Our butchers homemade hot dog sausage served in a hot dog roll (see burger extras for toppings). II, IV, VII, IX, XIII, XIV	
Our Own Beer Battered Fish Finger Baguette	14.25
Homemade beer battered cod goujons served in a crusty baguette with homemade tartare sauce and a lemon wedge. II, IV, V, VII, IX, XIII, XIV	

STARTERS & LIGHT BITES

Homemade Soup of the Day  See specials board
A generous bowl of soup served with crusty bread and butter.

Three Cheese Mac ‘n’ Chips  11.00
Chunky chips smothered in our three cheese macaroni, grilled with Mozzarella cheese. I, II, VII, IX, XIII

Add bacon 3.50

Homemade Texan Style Chilli Appetiser  11.50
A small bowl of our meat or bean Texan style chilli served with sour cream, grated mature Cheddar and tortilla chips. I, VII, XIII, XIV

Loaded Potato Wedges  11.50
Hand cut potato wedges topped with either:

Smoked Bacon and Mature Cheddar Cheese with BBQ sauce.

Sun-Dried Tomato and Mozzarella with Sriracha mayonnaise.

Meat or Bean Texan Style Chilli with mature Cheddar and sour cream.

Chorizo and Red Onion with Mozzarella and pesto mayonnaise. VII, IX, XIII, XIV

Halloumi Appetiser   11.50
Garlic and herb roasted halloumi on a salad of baby leaves, sundried tomatoes, carrot and red onion with a pesto dressing, toasted pine nuts, a balsamic glaze and crusty bread and butter. II, VII, X, XIII, XIV

Smoked Haddock Chowder Deli Standard
Smoked haddock with leek, sweetcorn and potato in a rich and creamy broth served with crusty bread and butter. I, II, V, VII, IX, XIII, XIV 8.00 12.50

Bargeman’s Hot Chicken Caesar Appetiser  12.50
Strips of chicken breast, bacon and crispy croutons on cos lettuce, Caesar dressing, topped with shaved Parmesan and crusty bread and butter. II, IV, V, VII, IX, XIII

Prawn Appetiser  12.75
Sumptuous prawns on a bed of lettuce, with seafood dip, a wedge of lemon and crusty bread and butter. I, II, III, IV, VII, IX, XIII

Isle of Wight Cheese Dipping Pot – To Share   16.50
A fondue of IW blue and IW soft cheese served hot with garlic and crusty bread and a dressed salad garnish. I, II, VII, IX, XIII, XIV

Seafarer’s Sharing Board 25.95
Warm smoked mackerel fillet, smoked salmon pate, deep fried salt and pepper squid pieces and peeled prawns. Served with crusty bread and butter, dressed salad garnish, homemade tartare sauce and seafood dip. II, III, IV, V, VII, VIII, IX, XIII, XIV

Landlubber’s Sharing Board 25.95
Three cheese macaroni, garlic and herb roasted halloumi, herb breaded chicken strips, sun dried tomato and pesto pulled chicken. Served with crusty bread and butter, dressed salad garnish, pesto mayonnaise and Sriracha mayonnaise. II, IV, VII, IX, XII, XIII, XIV

HOUSE BURGERS

All burgers are served in a floured bap with cos lettuce and sliced tomato with chunky chips, tomato relish and coleslaw .

6oz Griddled IW Butchers Beef Burger 14.00
II, IX, XIII, XIV

4oz Battered Chicken Burger 14.00
II, VII, IX, XIII, XIV

EXTRAS:
Beef or chicken burger. 4.75 each
Veggie burger. 3.75 each
Cheddar cheese, Brie, onions, mushrooms or Stilton. 1.50 each
Halloumi, bacon, Texan style beef chilli or Texan style bean chilli. 3.50 each

SPECIALITY BURGERS

The Tex-Mex 16.50
A 6oz IW butchers burger topped with our Texan style chilli served in a floured bap with cos lettuce and sliced tomato with chunky chips, coleslaw and sour cream. I, II, VII, XIII, XIV

Katsu Style Chicken Burger 18.95
Strips of chicken breast in a sesame crumb, with cos lettuce, Asian style slaw and Katsu style mayonnaise. Served in a brioche bun with chunky chips and coleslaw. I, II, IV, IX, XII, XIII, XIV

The Farmhouse 18.95
A 6oz IW butcher’s beef burger, with Cheddar cheese, free-range egg, smoked bacon, coleslaw and tomato relish. Served in a floured bap with chunky chips. II, IV, VII, IX, XIII, XIV

Breaded Chicken, Tomato and Mozzarella Stack 18.95
Strips of chicken in a herb crumb, topped with a tomato and herb sauce, grilled with Mozzarella cheese in a brioche bun with rocket and sliced tomato with chunky chips and coleslaw. II, IV, VII, XII, XIII, XIV

All Day Breakfast Burger 19.95
A 6oz IW butcher’s burger topped with smoked bacon, sausage, hash browns, mature Cheddar cheese and a fried egg in a floured bap with chunky chips and baked beans. II, IV, VII, XIII

THE CATCH

Scampi and Chips Deli Standard
Breaded wholetail scampi served with chunky chips, peas, a wedge of lemon and a dressed salad garnish. II, III, IV, IX, XIII, XIV 12.75 17.95

Beer Battered Cod and Chips 14.25 19.95
Our own local beer battered cod, served with chunky chips, mushy or garden peas, a wedge of lemon and a dressed salad garnish. II, IV, V, IX, XIII, XIV

Teriyaki Tuna Noodles 18.95
A pan fried tuna steak on Teriyaki style noodles, topped with roasted sesame seeds with prawn crackers. II, III, IV, V, XII, XIII, XIV

Bargeman’s Fish Pie  18.95
Pieces of salmon, white fish, prawns and smoked haddock in a rich cream sauce, topped with mashed potatoes and grilled with Cheddar cheese, served with fresh vegetables. I, II, III, V, VII, IX, XIII, XIV

Catch of the Day See specials board

VEGETARIAN CHOICE

Sausage and Mash   Deli Standard
(Vegan option available) Miami Foods Lincolnshire sausages on mashed potato with peas and onion gravy. XIII 11.95 16.95

4oz Spicy Veggie Burger   13.50
Served in a floured bap with cos lettuce and sliced tomato with chunky chips and coleslaw. I, II, IX, XIII, XIV

Halloumi Burger  14.95
Beer battered halloumi and piquillo peppers with cos lettuce and sliced tomato. Served in a floured bap, with chunky chips, coleslaw and pesto mayonnaise. II, VII, IX, XIII, XIV

Homemade Three Cheese Macaroni  15.50
Homemade macaroni cheese with Parmesan and mature Cheddar cheese, topped with Mozzarella and a nacho crumb, served with a dressed salad garnish, crusty bread and butter. I, II, VII, IX, XIII, XIV

Homemade Roasted Vegetable Lasagne  15.95
Roasted vegetables bound in a Provençal sauce, layered with a creamy cheese sauce and pasta, served with a dressed salad garnish, crusty bread and butter. I, II, IV, VII, IX, XIII, XIV

Texan Style Bean Chilli   15.95
(Vegan option available) Mixed beans with peppers in a rich smoked chilli and tomato sauce, served in a tortilla basket with deep fried potato wedges, dressed salad garnish and sour cream or rice, tortilla chips and sour cream. I, II, IX, XIII, XIV

The Veggie Tex Mex   16.50
(Vegan option available) 2 x 4oz spicy veggie burgers topped with our Texan style bean chilli served in a floured bap with cos lettuce and sliced tomato with chunky chips and coleslaw. I, II, VII, IX, XIII, XIV

VEGAN CHOICE

Vegan Sausage Baguette   12.25
Two Miami Foods vegan Lincolnshire sausages with fried onion in a rustic baguette with chunky chips and dressed salad garnish. II, IX, XIII, XIV

Vegan Chicken Style Strip Baguette   12.25
Vegan chicken style strips with cos lettuce, sliced tomato and vegan mayonnaise, served in a rustic baguette with chunky chips and dressed salad garnish. II, IX, XIII, XIV

Plant Based Vegan Kofta    Deli Standard
Kebab Salad 11.50 16.50
Plant based vegan kofta kebabs served on a Greek style salad of cos lettuce, IW cherry tomatoes, cucumber, red onion and olives, topped with an oregano dressing, served with homemade hummus and pita bread. II, IX, XII, XIII, XIV

Brazilian Style Sweet Potato Stew    16.95
Roasted sweet potato, edamame beans, peppers, spinach and black turtle beans in a medium spiced coconut and tomato sauce served with rice and naan bread. XIII, XIV

Vegan Chicken Style Burger   16.95
A vegan Louisiana chicken style burger in a brioche style bun with sliced tomato, cos lettuce, vegan Applewood slices and Sriracha mayonnaise with chunky chips and coleslaw. I, II, XIII

EXTRAS:
Applewood Vegan cheese style slices.   1.50

MAIN BALLAST

Isle of Wight Butcher’s Pork  Deli Standard
and Leek Sausages 11.95 16.95
Local pork and leek sausages on a bed of mashed potato with peas and onion gravy. VII, XIII, XIV

Hand Carved Glazed Ham and Eggs  11.95 16.95
Hand carved ham served with free-range fried eggs, chunky chips and peas with a dressed salad garnish. IV, IX, XIII, XIV

Red Pesto Pork Pappardelle 12.75 16.95
Slow cooked pork with peppers and spinach in a tomato and red pesto sauce served on pappardelle pasta with garlic bread. II, VII, X, XIII, XIV

Braised Liver and Bacon 12.75 16.95
Slow cooked lambs liver in a rich smoked bacon, onion and red wine gravy served on mashed potato with peas. VII, XIV

Homemade Beef Lasagne 16.95
Our own recipe bolognese layered with pasta and creamy cheese sauce, served with a dressed salad garnish, crusty bread and butter. I, II, IV, VII, IX, XIII, XIV

Homemade Texan Style Chilli 17.95
Smokey Texan style chilli with slow cooked brisket (chunky not mince) served in a tortilla basket with deep fried potato wedges, dressed salad garnish and sour cream or rice, tortilla chips and sour cream. I, II, VII, IX, XIII, XIV

Butterfly Garlic Chicken Breast  17.95
Tender breast of chicken marinated in garlic and oil, served with garlic butter, chunky chips, peas and dressed salad garnish. VII, IX, XIII, XIV

Parmigiana Style Chicken 18.95
Chicken breast, deep fried in our own herb crumb, smothered in a rich tomato and herb sauce and grilled with Mozzarella cheese, served with chunky chips, dressed salad garnish and coleslaw. I, II, IV, IX, XIII, XIV

Barbecue Chicken Melt  18.95
Juicy chicken breast coated in BBQ sauce, topped with melted mature Cheddar and smoked bacon, served with chunky chips, peas and a dressed salad garnish. VII, IX, XIII, XIV

Gammon Steak  19.50
10oz smoked gammon with a choice of free-range fried egg or pineapple slice, served with grilled mushrooms, tomato, chunky chips, peas and a dressed salad garnish. IV, IX, XIII, XIV

Half Rack of BBQ Ribs  19.50
Slow cooked pork ribs glazed with BBQ sauce with chunky chips, coleslaw and a dressed salad garnish. IX, XIII, XIV

Steak of the Day  See specials board
Cooked to your liking.

Homemade Pie of the Day See specials board

Homemade Curry of the Day  See specials board

SEE BLACKBOARD FOR OUR
CHEF’S SPECIALS & DESSERTS