



GOOD MORNING

THE SEAVIEW HOTEL

FRUIT JUICE, WARM PASTRIES, FRESH FRUIT & CEREAL AVAILABLE FROM THE BUFFET.
TEA & ISLAND ROASTED COFFEE SERVED.

PLEASE NOTE: BARISTA COFFEES NOT INCLUDED FOR ALL PATRONS

BREAKFAST

FULL HOUSE | 12.5

SAUSAGE, BACON, EGG, HASH BROWN, BLACK PUDDING, BAKED BEANS, MUSHROOMS, TOMATO

SMOKED SALMON & SCRAMBLED EGGS | 12

EGGS BENEDICT | 10

TOASTED MUFFIN, STREAKY BACON, POACHED EGG, HOLLANDAISE

FRENCH TOAST | 10

CINNAMON BRIOCHE, SEASONAL BERRIES, TAHINI HONEY

THE SEAVIEW SAILOR | 11

CRISPY BACON, POTATO, SPINACH, POACHED EGG, WILD MUSHROOMS,
CHERRY TOMATOES, HOLLANDAISE

PORRIDGE | 6

PREPARED WITH MILK OR WATER

UPGRADES

BACON (2 SLICES) | 3

SAUSAGE (1) | 2

HASBROWNS (2) | 3.5

FRESH FRUIT SALAD | 9

HOT DRINKS

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

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS.



SMALL PLATES

MARINATED OLIVES | 4.5
(GF/ DF)

HOUSE BREADS | 8
WHIPPED OLIVE BUTTER

SHREDDED CHILLI CHICKEN | 8
SESAME, SPRING ONION (GF/DF)

CONFIT DUCK BON BON | 6.5
HOISIN, SPRING ONION

ROAST BEETROOT HUMMUS | 7.5
SOURDOUGH FLATBREAD (GFO)

CHARRED TIGER PRAWNS | 13.5
CHILLI, CONFIT GARLIC AIOLI,
CHARRED BABY GEM (GFO/DFO)

YELLOWFIN TUNA | 13
AVOCADO & WASABI MOUSSE,
CHILLI, CORIANDER CRESS (GF/DF)

VEGAN 'DUCK' TACOS | 8
MAITAKE MUSHROOM, HOISIN,
CUCUMBER (VE/DF)

SALADS

IOW CRAB SALAD | 17
BROWN CRAB MAYO, MIXED LEAF,
IOW TOMATOES, LEMON DRESSING (GF)

TUNA NICOISE | 17
SEARED TUNA, NEW POTATOES,
OLIVES, CHERRY TOMATOES,
DIJON VINAIGRETTE (GF)

IOW TOMATO & BURRATA SALAD | 13
BASIL PESTO, CROUTES (GF/DFO)

WATERMELON & GOATS CHEESE | 12
MINT, CUCUMBER, LIME DRESSING (GF)

GREEK SALAD | 11
IOW TOMATOES, RED ONION, CUCUMBER,
FETA, OREGANO (GF/DFO)

SIDES

FRIES | 3.5

HAND CUT CHIPS | 6.5

PARMESAN FRIES | 7

HOUSE SALAD | 4.5

TEMPURA TENDERSTEM, SWEET CHILLI | 7

GARLIC & HERB POTATOES | 6

SANDWICHES

WHITE/BROWN BLOOMER OR CIABATTA.
VEGETABLE CRISPS & SALAD GARNISH

RUEBEN | 10
PASTRAMI, PICKLES, SAUERKRAUT, MUSTARD

CLUB SANDWICH | 14
GRILLED CHICKEN, TOMATO, BACON,
COS LETTUCE, CAESAR DRESSING

IOW CRAB SANDWICH | 16
IOW BROWN CRAB MAYO, GEM LETTUCE

BATTERED FISH FILLET | 11
TARTARE SAUCE, GEM LETTUCE

GRILLED PEACH & PROSCIUTTO | 14.5
BURRATA, BASIL, COS LETTUCE

HALLOUMI & HOT HONEY | 12
COS LETTUCE, PICKLED RED ONION

PUMP BAR CLASSICS

IOW CRAB GRATIN | 26
HOUSEBREAD, SALAD, FRIES (GFO)

MOULES MARINIÈRE | 19
HOUSE BREAD, FRIES (GFO/DFO)

TRADITIONAL FISH & CHIPS | 19.5
HAND CUT CHIPS, CRUSHED PEAS,
CHARRED LEMON (GF/ DFO)

CHICKEN BURGER | 18
STREAKY BACON, PICCALILLI AIOLI,
IOW TOMATO, BABY GEM, FRIES (GFO/ DFO)

SEAVIEW HOTEL BEEF BURGER | 19.5
BRAISED BRISKET, HORSERADISH AIOLI,
SMOKED CHEDDAR, IOW TOMATO,
BABY GEM, FRIES (GFO/ DFO)

8OZ IOW SIRLOIN STEAK (8OZ) | 31
BRAISED SHALLOT, IOW VINE TOMATO,
HAND CUT CHIPS
PEPPERCORN, RED WINE OR CAFÉ DE PARIS

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS



DESSERTS

ELDERFLOWER BRÛLÉE | 9.5
HOMEMADE SHORTBREAD, BLUEBERRIES (GFO)

WHITE CHOCOLATE PARFAIT
MANGO & PASSIONFRUIT CHUTNEY, COCONUT TUILE | 10

LEMON & VANILLA TART
CHERRY GEL, CREME FRAICHE ICE CREAM | 10

DUO OF MERINGUE | 10
SUMMER BERRIES, ORANGE BLOSSOM CREAM (GF)

ICE CREAM & SORBET | 6.50
ASK YOUR SERVER FOR TODAYS SELECTION

HOUSE CHEESE BOARD | 14
CRACKERS, FRUITS, HOUSE CHUTNEY (GFO)

...ADD PORT

COCKBURNS FINE RUBY PORT (50ML) | 4.25

TAYLORS LATE BOTTLED VINTAGE PORT (50ML) | 5.95

DESSERT WINES

HEAVEN ON EARTH ORGANIC MUSCAT GLASS 11 | BOTTLE 33

CHATEAU DOISY VEDRINES SAUTERNES GLASS 14 | BOTTLE 41

PFEIFFER RUTHERGLEN BLACK 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

V - VEGETARIAN, VE VEGAN,
GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION AVAILABLE
DF - DAIRY FREE, DFO - DAIRY FREE OPTION AVAILABLE
PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS

NIBBLES

MARINATED OLIVES | 4.5
(GF/ DF)

HOUSE BREADS | 8
WHIPPED OLIVE BUTTER

CONFIT DUCK BON BON | 6.5
HOISIN, SPRING ONION

ROAST BEETROOT HUMMUS | 7.5
SOURDOUGH FLATBREAD,
CANDIED BEETROOT (GFO)

YELLOWFIN TUNA | 13
AVOCADO & WASABI MOUSSE,
CHILLI, CORIANDER CRESS (GF/DF)

TO START

SEA BREAM CEVICHE | 13.5
MAPLE & SESAME VINAIGRETTE,
PRESERVED LEMON, CAPERS (GF/ DF)

CHARRED TIGER PRAWNS | 13.5
CHILLI, CONFIT GARLIC AIOLI,
CHARRED BABY GEM (GFO/DFO)

TWICE BAKED CHEDDAR SOUFFLÉ | 10
CELERIAC & TRUFFLE VELOUTÉ (GF/DFO)

SHREDDED CHILLI CHICKEN | 8
SESAME, SPRING ONION (GF/DF)

VEGAN 'DUCK' TACOS | 8
SHREDDED MAITAKE MUSHROOM,
HOISIN, CUCUMBER (DF)

ROSCOFF ONION TART | 10
IOW BLUE CHEESE CUSTARD,
CHARRED LEEK, CANDIED WALNUTS

SIDES

FRIES | 3.5

HAND CUT CHIPS | 6.5

PARMESAN FRIES | 7

HOUSE SALAD | 4.5

TEMPURA TENDERSTEM, SWEET CHILLI | 7

GARLIC & HERB POTATOES | 6

MAINS

CATCH OF THE DAY | MARKET PRICE
CHEFS GARNISH

PAN ROASTED GUINEA FOWL | 26
BEETROOT TEXTURES, HERITAGE CARROT,
RASPBERRY JUS (GF)

ROAST CELERIAC FONDANT | 17
FRICASSEE OF WILD MUSHROOM, JUS (V/GF)

FENNEL & KOHLRABI SALAD | 16
CANDIED ORANGE,
LEMON VINAIGRETTE (GF/DF)
ADD WHITE CRAB | 4.5

SEAFOOD RISOTTO | 26
SEARED SCALLOP, CLAMS, MUSSELS (GF)

BRAISED BEEF SHORT RIB | 22.5
CHARRED SHALLOT, CELERIAC PUREE,
SEASONAL GREENS, RED WINE SAUCE (GF)

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HOUSE BREAD, FRIES (GFO/DFO)

TRADITIONAL FISH & CHIPS | 19.5
HAND CUT CHIPS, CRUSHED PEAS,
CHARRED LEMON (GF/ DFO)

CHICKEN BURGER | 18
STREAKY BACON, PICCALILLI AIOLI,
IOW TOMATO, BABY GEM, FRIES (GFO/ DFO)

SEAVIEW HOTEL BEEF BURGER | 19.5
BRAISED BRISKET, HORSERADISH AIOLI,
SMOKED CHEDDAR, IOW TOMATO,
BABY GEM, FRIES (GFO/ DFO)

8OZ IOW SIRLOIN STEAK (8OZ) | 31
BRAISED SHALLOT, IOW VINE TOMATO,
HAND CUT CHIPS
PEPPERCORN, RED WINE
OR CAFÉ DE PARIS

DESSERTS

THE CARROT PATCH | 12

CANDIED CARROT, TEMPERED CHOCOLATE, MISO CARAMEL, CREME PATISSIERE, VANILLA ICE CREAM. (GF)

ELDERFLOWER BRÛLÉE | 9.5

HOMEMADE SHORTBREAD, BLUEBERRIES. (GFO)

WHITE CHOCOLATE PARFAIT | 10

MANGO & PASSIONFRUIT CHUTNEY, COCONUT TUILE. (GFO)

LEMON & VANILLA TART | 10

CHERRY GEL, CREME FRAICHE ICE CREAM.

DUO OF MERINGUE | 10

SUMMER BERRIES, ORANGE BLOSSOM CREAM. (GF)

ICE CREAM & SORBET | 6.50

ASK YOUR SERVER FOR TODAY'S SELECTION. (DFO/GFO)

HOUSE CHEESE BOARD | 14

CRACKERS, FRUITS, HOUSE CHUTNEY (GFO)

...ADD PORT

COCKBURNS FINE RUBY PORT (50ML) | 4.25

TAYLORS LATE BOTTLED VINTAGE PORT (50ML) | 5.95

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CHILDRENS MENU

AT THE SEAVIEW HOTEL

TO START

CRUDITÉS & HUMMUS | 4 (GF)

CHEESY GARLIC BREAD | 4.5 (GFO)

FRUIT SALAD | 5 (GF/DF)

MAINS

FISH & CHIPS, PEAS | 8 (GF/DF)

BUTCHERS SAUSAGE, CREAMED POTATOES, PEAS, GRAVY | 7 (GF/DFO)

CHICKEN NUGGETS, BEANS, SKINNY FRIES | 7 (DF)

WILD GARLIC PESTO GNOCCHI | 8 (V)

DESSERT

DOUBLE CHOCOLATE BROWNIE, VANILLA ICE CREAM | 5 (V/GF/VEO)

NEAPOLITAN SUNDAE, CARAMEL SAUCE, WHIPPED CREAM, WAFER | 4.5 (GFO)

MINI MESS | 6.5 (GFO)

MERINGUE, CREAM, BERRIES, CHERRY SAUCE. (V/GF)

ICE CREAM (1 SCOOP)

STRAWBERRY, CHOCOLATE OR VANILLA | 2.25 (GF) (DFO - VANILLA AVAILABLE)

GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION AVAILABLE

DF - DAIRY FREE, DFO - DAIRY FREE OPTION AVAILABLE

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