



AT THE

S P  O K

BAY
~ ~ ~

Spook are a high end catering company based in London and for the Summer of 2017 we are taking residency at The Priory Bay Hotel, Seaview, Isle of Wight.

From Friday 16th June until Monday 28th August we will be opening our doors at 'Spook at the Bay' to offer a chic, seasonal menu, delicious cocktails and amazing wines.

TO BOOK ONLINE:

www.spookcooking.com/spookatthebay

BY PHONE:

+447377 874799

BY EMAIL:

spookatthebay@spookcooking.com

We cant wait to see you soon!



AT THE

SP  OK

BAY
~ ~ ~ ~

TO START

ARTISAN BREAD & CULTURED BUTTER	£1.50
ROCK OYSTERS 6/12	£13.50 / £27
L'EMPORIO BUFFALO RICOTTA & CHORIZO SALAD	£8
with charred baby leeks, fresh peas, broad beans, toasted quinoa & oak leaf lettuce	
GRILLED TIGER PRAWNS	£11.50
with garlic aioli	

SEE BLACKBOARD FOR SPECIALS

SHARING BOARDS (FOR 2)

CHARCUTERIE	£18
Italian hams of bresaola, speck, prosciutto, hunters salami & local cheeses served with guindilla peppers, olives, marinated grilled vegetables.	
SEAFOOD	£22.50
Local seafood of dressed crab, tiger prawns, oysters, smoked mackerel paté served with fresh bread.	
VEGETABLE	£16
Isle of Wight crudité, homemade dips, grilled halloumi, falafel, grilled seasonal veg, artichokes, olives, guindilla peppers, spiced nuts	

ON THE KADAI

priced including 1 side + 1 salad.

BAVETTE (200G) & SMOKED SALT	£18.50	SIDES	£3.50
CHATEAUBRIANDE (400G) FOR 2	£27.50 pp	TRIPLE COOKED CHIPS	
SPATCHCOCK FREE RANGE CHICKEN (1/2)	£15	JERSEY ROYALS WITH HERB BUTTER	
WHOLE FISH WITH LEMON BUTTER	MARKET PRICE	SALADS	£4
<i>SEE BOARD FOR TODAY'S SPECIAL.</i>		SEE BLACKBOARD FOR SALADS	
LOBSTER (1/2) WITH GARLIC & HERB BUTTER	MARKET PRICE		

BURGERS

BONE MARROW BEEF BURGER	£16
with home cured bacon, baby gem & pickled cucumber on brioche bun served with triple cooked chips, onion rings & burger relish	
BBQ PORTOBELLO MUSHROOM	£13.50
with wilted spinach, sun dried tomatoes & halloumi on seeded bun served with triple cooked chips, onion rings & burger relish	

AT THE

S P O O K

BAY
~ ~ ~

PUDDING

CHOCOLATE FONDANT TART with homemade ice cream	£6
MINI PAVLOVA with Summer Berries	£6
A SELECTION OF HOMEMADE SORBETS & ICE CREAM	£3 per scoop
CHEESEBOARD local cheeses, chutneys & pickles	£6

COCKTAILS £7

ISLAND G&T Chilgrove gin, fervertree tonic, whitegrape & mint
ROSE COOLER Lillet Rosé vermouth, elderflower, tonic, pink grapefruit, mint
SUMMERTIME NEGRONI Gin, Aperol, Lillet Blanc, rhubarb bitters, orange
THE SMUGGLER Aged Rum, lime, apple, pear, spiced ginger
PISCO SOUR Macchu Pisco, lime, Angostura, egg white
SALTED ESPRESSOTINI Vodka, coffee liqueur, espresso, salted caramel popcorn

NON-ALCOHOLIC COCKTAILS £4

APPLE MOJITO Apple, lime, mint, soda, crushed ice, dried apple
STRAWBERRY GARDEN Muddled strawberry, elderflower, mint, soda



— COCK & TAIL —

