

WINE

HOUSE SELECTION

FIZZ	125ML / 750ML	DRY WHITE	175ML / 500ML / 750ML	RED	175ML / 500ML / 750ML
Creamy & Delicate Cava	35	Crisp & Clean Chilean Sauvignon	22	Fruity Chilean Merlot	22
Light & Fruity Prosecco	9/39	Easy-Drinking Italian Trebbiano	7.5/19/23.5	Full & Easy Sangiovese	7.5/19/23.5
Full & Fresh Rose Crémant	47	Ripe & Crisp South African Chenin	25	Light & Juicy Tempranillo	8/20/24
Rich & Refined Champagne	15/78	Ripe & Buttery Chardonnay	8/22/26	Fresh & Fruity Organic Spanish Garnacha	27
ROSE	175ML / 500ML / 750ML	Lean & Fresh Gascon Blend	27	Smooth & Spicy French Malbec	33
Fresh & Clean French Rose	25	Spritzzy Vinho Verde	28	Rich & Juicy Rioja Reserva	12/31/39
Crisp & Delicate Languedoc Rose	8/22/27	Fresh & Fruity French Sauvignon	9.5/26/32		<i>125ml glass available on request</i>
Pale & Sophisticated Provence Rose	48				

THE LONGER LIST

WHITE		FIZZ	125ML / 750ML
Catarratto, 'Contrade Bellusa' Organic IGT, Sicily 2022 (VG) <i>Italian white wine with character! Fresh & zesty but balanced by melon, herbs & crunchy minerality.</i>	36	Simpsons Chalklands Classic Cuvée, England N.V <i>Classy Kentish fizz made in a rich, precise & fresh style from Champagne grapes grown on chalk downs.</i>	14/70
L'Arête de Thau Piquepoul Terret, Côtes de Thau 2022 <i>Clean & crisp picpoul with a touch of taret to keep the price reasonable.</i>	38	Chapel Down Rose Brut, Kent, England NV <i>Bone dry & crisp with fine bubbles, what makes this pinot noir fizz special is the pure, summer berry fruit.</i>	75
Domaine de la Bretonniere Muscadet, France 2022 <i>Crisp, classic Muscadet with a lick of ripe pear amongst the savoury minerality.</i>	39	Gusbourne Estate Sparkling Rose 2019 <i>100% English pinot noir. Full of strawberries & rhubarb.</i>	75
Chatelain Desjacques Chardonnay, IGP Val de Loire, France 2021 <i>Crisp, steely chardonnay from the Loire Valley that's oak-free & creamy. Think affordable Chablis.</i>	40	Mumm Cordon Rouge Millésimé 2013 <i>A rare treat. Bottle aging for 8 years brings plenty of toast & biscuits polarised by fresh lemon acidity.</i>	85
De Wetshof Bon Vallon Chardonnay, South Africa 2022 <i>Un-oaked fruit-driven chardonnay. It will change your mind about chardonnay.</i>	42	Bollinger Special Cuvée, Brut, Champagne, France NV <i>Buy this to pose like Patsy & Eddie or because the 60% oak-aged juice makes it biscuity & delicious.</i>	98
Gustave Lorentz Riesling Reserve, Alsace, France, 2021 <i>Ripe & juicy Alsace riesling packed with apple & peach. Wonderful, luscious mouthfeel.</i>	54		
Albarino Genio Y Figura Bodegas Attis, Spain 2022 <i>Albarino perfection. Mouth filling green fruit & citrus melds into classic salty, savoury richness.</i>	56	RED	
Kumeu River Village Chardonnay 2017 <i>New Zealand does Burgundy. If you know you know!</i>	58	Mesta Garnacha Vino de la Tierra de Castilla, Spain 2022 <i>The juiciest, pure fruit, softest red imaginable. Super clean, drinks well chilled</i>	30
Domaine Vocoret et Fils Chablis Vieilles Vignes, Burgundy, France 2021 <i>Chablis made from 60 year old vines. Concentrated & powerful with refreshingly crisp acidity.</i>	64	Lanzerac Cabernet Sauvignon, South Africa 2018 <i>Classic Cab Sav from an iconic South African winemaker. Crunchy with luscious black fruit & spice.</i>	44
Astrolabe, The Wrekin Chenin Blanc, New Zealand 2021 <i>Absolutely magical chenin. Bone dry but loaded with fresh & roasted apple, butter and cake.</i>	64	Descoberta Colheita Tinto, Case Da Passarella, Portugal 2019 <i>A big butch tannic number packed with crunchy black fruit.</i>	45
Pouilly-Loche, La Colonge Domaine Luquet, France 2014 <i>Classic Burgundy flavours of nuts, butter & tropical fruit mellowed with nine years of age.</i>	64	Fattoria di Calappiano Chianti Riserva DOCG, Tuscany, Italy 2018 <i>Rich & ripe Chianti Riserva with five years of bottle age to soften.</i>	48
Astrolabe, Taihoa Vineyard Sauvignon Blanc, New Zealand 2020 <i>Captures the grassy freshness & tropical fruit of NZ SB then wraps them up in smoke & steely minerality.</i>	69	La Rosine Syrah, Collines Rhodaniennes, Stéphane Ogier, Rhône 2018 <i>Considering the prices of Ogier's celebrated Cote Roties, this wine is a steal. Violets, rich black fruit & spice.</i>	69
Sandhi Chardonnay, Santa Barbera, USA 2011 <i>Closer to Burgundy than the huge oak of some US wines. Ripe melon & citrus with subtle spice & smoke.</i>	70	Les Piliers de Maison Blanche, Montagne, Saint Emillion 2018 <i>Just the most moreish, easy drinking yet complex St Emillion we have ever tried. Dangerously drinkable!</i>	73
Girardin Père et Fils Vieilles Vignes Meursault, France 2017 <i>Fresh, lively old-vine Meursault full of lemon, apple & grassy character with butter & a touch of smokiness.</i>	75	D'Arenberg The Footbolt Old Vine Shiraz, France 1998 <i>Blackcurrants, cheek-grabbing tannins, inky, oily mouthfeel & a subtlety that brings Burgundy to mind.</i>	76
Heitz-Lochardet Les Gruyaches, Meursault, France 2018 <i>A generous, mouth filling Meursault full of apricots & a smoky, struck-match quality from 25% new oak.</i>	90	Geoff Merill, Jacko's Blend Premium Shiraz, Australia 2015 <i>Olives, meat & blackberry, superb shiraz, smooth but never jammy, so fresh even with 7 years in bottle.</i>	78
	110	Tenuta Tignanello 'Marchese Antinori' Riserva, Chianti Classico DOCG, Italy 2014 <i>Red cherry & vanilla followed with a soft spicy finish, made by the producer of the world famous Tignanello.</i>	84
		Lopez de Heredia, Vina Bosconia Rioja Reserva, Spain 2009 <i>Nobody does traditional Rioja better than LdH yet prices, thankfully, rarely reflect the fact.</i>	85
	38	Gigondas Les Racines, Domaine les Pallières, France 2015 <i>Big, concentrated Gigondas from some of the oldest wines in the appellation. Full of rich, dark brambles & spice.</i>	86
	80	Stephane Brocard, Closerie des Alisiers, Gevrey-Chambertin, France 2016 <i>Violet, cassis & cardamom vibrant fresh cherries, warm acidity & super-crunchy, mineral structure.</i>	88
	96	Domaine Ferrand Chateauneuf du Pape, France 2018 <i>At 95% granache this is absolutely explosive. Full of juicy, red fruit, leather, spice, menthol & scorched earth.</i>	90
	104	Domaine Rossignol Trapet, Gevrey-Chambertin Vieilles Vignes, France 2012 <i>Old-vine Gevrey softened with 11 years in bottle. Fresh red fruit, rich black, mellow tannins & a subtle floral note.</i>	104
	150		

BEER

LAGERS	
Peroni 330ml (5.1%) (VG)	5
Corona 330ml (4.6%) (VG)	5
WightKnuckle Faux Lager 440ml (4.9%)	7.5
Free Damm 330ml (0%) (GF)	5
ALES	500ml
Islander (4%)	7
Beachcomber (4.3%)	7
Darkside (5%)	7
Ghost Ship Pale (0.5%)	6
CRAFT BEER	
Brewdog Elvis Juice Grapefruit IPA 330ml (6.5%) (VG)	6.5
WightKnuckle Pale Ale 440ml (4%)	7.5
WightKnuckle IPA 440ml (4.2%)	7.5

CIDER

PERRY'S SOMMERSET CIDERS	500ml
Grey Heron – Sweet & Fruity (5.5%) (GF)	7.5
Vintage Lion – Barreled & Off-Dry (6.7%)(GF)	7.5

COCKTAILS

Terrace Negroni 10 <i>Campari, Bombay Sapphire gin, vermouth.</i>
English Garden Mojito 10 <i>Bacardi, mint, cucumber water, elderflower, sparkling water.</i>
LeMermaid 10 <i>IoW salt vodka, Terrace lemonade syrup, mint, sparkling water.</i>
Chai White Russian 10 <i>UE chai syrup, vodka, coffee liqueur, Briddlesford milk, cream.</i>
Aperol Spritz 10 <i>Aperol, prosecco, sparkling water, orange.</i>

MOCKTAILS

English Garden (0%) 5 <i>Cucumber, elderflower, apple juice, sparkling water.</i>
Terrace Lemonade (0%) 5 <i>Homemade lemonade, mint & sparkling water.</i>

SPIRITS

VODKA	25/50ml
Dima's Vodka (Ukraine)	5 / 8.5
IoW Mermaid Salt Vodka	5.5 / 9
RUM	25/50ml
Bacardi Blanco	4 / 7
Mount Gay	4 / 7
Cut to the Spice	4.5 / 7.5
Havana Club Anejo Especial	4.5 / 7.5
BOURBON & WHISKEY	25/50ml
Jack Daniels	4.5 / 7.5
Jameson	4.5 / 7.5
GIN & FEVER TREE TONIC	25/50ml
Bombay Sapphire + tonic + cucumber	7.5 / 11
Mermaid + tonic + lime	8.5 / 12
IOW Gin Co. + tonic + lemon & lime	8.5 / 12
IOW Gin Co. Pink + tonic	8.5 / 12
Salcombe + tonic + orange	9 / 14
Salcombe Rosé + tonic + orange peel	9 / 14
Toad Gin + tonic + lemon	9 / 14
Seedlip 0% (Citrus or Herbal) + tonic	7 / 11

THE Terrace

MORNINGS (10AM-11.30AM)

Croissant & butter (V) (*add jam +50p*) 2.75
 Pain au chocolate (V) 2.75
(Once they're gone, they're gone!)

Build Your Breakfast Bap

Roll With One Filling	5	Bacon
Two Fillings	6	Egg Mayonnaise
Three Fillings	6.5	Field Mushroom
Four Fillings	7	Roast Tomatoes
		Swiss Cheese

CAKES

Carrot Cake (VG)	4.5
Sticky Ginger Cake (V)	4.5
Banana Bread (GF) (V)	4.5
Rocky Road (N)	4.5
+ whipped cream or yoghurt	1

AFTER DINNER

single/double

WHISKY

Glenlivet 12 Year Old Double Oak	6 / 10
Old Pulteney 12 Year Old	6 / 10
Ledaig 10 Year Old	7 / 12

BRANDY

Calvados du Pays d'Auge Brandy	4 / 7
Somerset Kingston Black Apple Aperitif	4 / 7
Chateau de Montifaud VS Fine Petite Champagne Cognac	6 / 10

PORT & SHERRY

Fonseca Terra Prima Reserve Organic Port (70ml)	8
Taylor's Vintage Port Quinta de Terra Feita 2005(70ml)	9
Gonzalez Byass Nectar Pedro Ximenez (70ml)	8

FAVOURITES

Tia Maria (25ml)	4 / 7
Baileys (50ml)	6
Disaronno (50ml)	6

BARISTA

Espresso	2.8	Kids Hot Chocolate	3.3
Macchiato	2.9	Babyccino	2.7
Cortado	2.9	Chai Latte	3.7
Long Black	3	Iced Latte	3.3
Flat White	3.3	Iced Chai Latte	3.7
Latte	3.3	Glass of Milk (250ml)	2.5
Cappuccino	3.3		
Mocha	3.8		
Yorkshire Tea / Decaf	2.9	A Selection of White Label Tea	3
Hot Chocolate	3.6	<i>Earl grey, chamomile, red berry, peppermint, rooibos, yunnan green</i>	

All our milk is from Briddlesford Dairy. Oat milk is available on request.

BAR SNACKS

Mixed Olives	6
Burts Crisps (VG)(GF)	3
Salted Cashews (N)	4

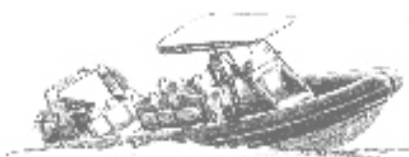
SOFT DRINKS & MIXERS

Sparkling Water	2	MIXERS	200ml
Lime & Soda (330ml/Pint)	2 / 3	Fever-Tree Lemonade	3
Elderflower & Soda (330ml/Pint)	2.5 / 3.5	Fever-Tree Tonic	3
Coke / Diet Coke (330ml)	3.5	<i>Indian or Slimline tonic</i>	
Ginger Beer (330ml)	3.5	Fever-Tree Ginger Ale	3
Apple Juice (250ml)	3	Coke / Diet Coke	3
Orange Juice (250ml)	3	Orange Juice	2.5
Tomato Juice (250ml)	3	Tomato Juice	2.5
Orange Juice & Lemonade (330ml/Pint)	5 / 6	Apple Juice	2.5

Our RIB Service

Lymington to Yarmouth
 Arrive in style!

One way: 1-4 guests £150
 Return: 1-4 guests £250
 (Can take up to 11 guests)



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www.theterraceiow.co.uk/rib-transfer
 or
Bookings@theterraceiow.co.uk

CAREERS AT THE TERRACE

We love training & developing our team; something we really hope shined through in the service & food you received today.

We believe in hospitality as a career not a stop gap & open all year round to provide consistent, fair employment. Many of our team hadn't worked in a restaurant before joining us, those who had found our approach to hours, learning & tips refreshingly different.

While we're not short staffed, we can always find a role for motivated, reliable people who want to learn about good service & good food.

If you enjoyed visiting us & can picture someone you know looking after our guests or preparing our dishes, we'd love to hear from them.

We can be reached on:

info@theterraceiow.co.uk and will absolutely always respond.

THE
Terrace
 ROOMS & WINE

VENTNOR
 WINE SHOP &
 GUEST HOUSE



Book
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St. Augustine Villa, Esplanade,
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(VG) - Vegan | (V) - Vegetarian | (VGR) - VG on Request | (GF) - Gluten Free | (GFR) - Gluten Free on Request | (N) - Contains Nuts | DP - Daily Price, See Specials

Please advise us if you have any allergies. All food is prepared in a kitchen that uses nuts, gluten & other common allergens. While every effort is made to avoid cross-contamination this cannot be guaranteed.