

Starter

Soup- <i>please ask member of staff for details</i>	£5.25
Confit of salmon fillet <i>With crispy capers, mango Parma ham</i>	£7.50
Fishcake <i>smoked mackerel and breadfruit fishcake, served with fennel fricassee, garlic aioli and rocket</i>	£7.25
Duck spring rolls <i>Served with plum sauce</i>	£6.95
Trio of seafood <i>Thai crab cake with chilli mayonnaise, seared scallop on a bed of cucumber salad, Jumbo prawn cooked with lime and chilli on a prawn cracker</i>	£8.95
Crab and prawn <i>North Atlantic prawns and white crab meat bound in dill and Crème fraiche with avocado and mango puree</i>	£6.95
6 chargrilled king prawns <i>cooked in garlic and coriander butter with a salad garnish</i>	£7.25
Seared scallops , <i>please ask member of staff for details</i>	£8.95
Baked camembert <i>Served with plum chutney and grilled poppy seed bread</i>	£9.25

10% service charge will be added for 8 people or more

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Mains

Mixed seafood linguini or a (Vegan) option	£14.95
<i>With prawns, mussels, squid, chilli and garlic oil</i>	
Pan fried Cod loin	£16.95
<i>served with, mussel vinaigrette, confit potatoes, spinach and pesto</i>	
Beer battered haddock	£12.95
<i>served with hand cut chips, homemade tartare sauce, choice of garden peas or minted pea puree</i>	
Pan fried Wing of skate	£16.95
<i>Served with leek and spring onion crushed potatoes, roasted cherry tomato, chilli, parmesan and caper butter</i>	
Pan fried Red Mullet	£16.95
<i>served with asparagus, broccoli and a crayfish and butter sauce</i>	
Pan fried seabass	£18.95
<i>served with seafood and chorizo paella</i>	
Seasonal Risotto (v) <i>Please ask waiting staff for today's option .</i>	£10.95

Meats

Chicken breast supreme	£13.50
<i>Served with roasted red onion, spiced carrot puree and thyme jus</i>	
Confit of duck leg	£15.95
<i>Gratin dauphinoise, parsnip crisps, spiced red cabbage and red wine jus</i>	
8 oz lamb rump	£17.95
<i>served with a chickpea, tomato, and root vegetable stew.</i>	
Braised pork belly	£16.95
<i>with potato rosti, toffee apple sauce, fennel, sage and bok choi.</i>	
Whole rack of ribs , with fries, corn on the cob and coleslaw	£14.95
Beef Wellington	£21.95
<i>With baby heritage carrots and madeira jus</i>	

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Steaks

10 oz Rump: considered to have far superior flavour but not as tender	£18.95
10 oz Ribeye: has a higher fat content and full of flavour	£21.95
10 oz Sirloin has a richer flavour than other steaks, suitable for highly flavoured sauces	£22.95
8 oz Fillet: also known as the tenderloin, has little fat and is very tender)	£26.95

Sauces:

Green peppercorn	£2.50
Diane	£2.50
Garlic Butter	£2.50
Blue Cheese	£2.50

All steaks come with cherry tomatoes, mushroom, rocket and hand cut chips.

Crustaceans

Popcorn cockles served with chilli jam	£5.50
Cockles with chilli vinegar or shallot vinegar	£5.50
Shell on prawns with homemade Marie Rose sauce.	Per 1/2 pint £4.50
	Per pint £7.95

Moules marinière *Mussels cooked in white wine, garlic, cream shallots and parsley.*
Mussels with chilli, ginger, garlic, lemon grass and coconut milk.
Mussels with tomato sauce, chorizo and chilli flakes.

Half Kilo **£7.50**
Kilo **£13.95**

Sides:

Mix leaf salad with tomato, roasted multi seeds	£3.00
Mixed vegetables stir fry	£3.00
Stem broccoli with almond and chilli	£3.00
Double cooked hand cut chips	£3.00
Buttered new potatoes	£3.00
Mash Potato	£3.00
Green beans	£3.00
Mixed Leaf salad	£3.00
Rocket and parmesan salad	£3.00
Spinach with nutmeg	£3.00

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Desserts

Quad of Chocolate	£6.95
<i>Homemade chocolate chip brownie, with white chocolate mousse, double chocolate chip ice cream and a white chocolate goo.</i>	
Sticky Toffee Pudding with toffee sauce and caramel ice cream.	£5.95
Cheese cake of the week	£5.95
Crumble of the week served with custard or vanilla ice cream.	£5.95
Lemon Posset with walnut crumble topping	£5.95
Crème Brûlée served with vanilla ice cream. (GF)	£5.95
Cheese slate	£8.95
<i>A selection of European cheese, served with quince jelly Jacobs crackers, grapes and apple</i>	
A selection of vanilla, double chocolate chip and strawberry ice cream	£5.25
A selection of Artisan ice cream (one scoop £2.50)	£6.25
A selection of sorbet	£4.95

Dessert & Fortified Wines 75ml

Manon muscat de Beaumes de Venise, France	£4.95
Maddalena Recloto della Valpolicella Villa Scriani, Italy	£6.95
Royal Tokaji, Aszu 5 Puttonyos, Crown Estates, Hungary	£6.95
Noval, 10Yrs old Tawny, Portugal	£4.75
Quinta da Prelada LBV, Douro, Portugal	£4.95

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