

Starters

Soup of the Day-£5

Please ask a member of staff for details.

Prawn Cocktail-£8

Crayfish, prawns, Marie Rose sauce.

Fishcake-£7.50

Smoked mackerel and breadfruit fishcake, served with fennel fricassee, mustard & parmesan sauce.

Duck Spring Rolls-£7

Plum sauce.

Trio Of Seafood-£9

Salmon and dill Arancini, seared scallop with puree of the week, crab cake with chilli mayonnaise.

Crab And Prawn-£8

Atlantic prawns & white crab meat bound in dill and crème fraiche, avocado, mango puree.

6 Chargrilled King Prawns-£7.50

garlic & coriander butter.

Seared Scallops-£9

Please ask a member of staff for details.

Baked Camembert-£11

Grilled poppy seed bread, plum chutney.

Please let a member of staff aware of any allergens.

10% service charge will be added to the bill of tables of 8 or more people.

Mains- Fish and Vegetarian

Mixed Seafood Linguini (available as a vegan option)-£15/(£11)

Prawns, mussels, squid, garlic & chilli oil.

Pan Fried Cod Loin-£16

Parmentier potatoes, beetroot, samphire, Chilli, garlic & chive butter.

Beer Battered Haddock-£14

Triple cooked hand cut chips, homemade tartare sauce, garden peas or minted pea puree.

Pan Fried Wing of Skate-£17

Leek and spring onion crushed potatoes, roasted cherry tomatoes, chilli, parmesan, caper butter.

Pan Fried Seabass fillets -£19

Sautéed Potatoes, asparagus and cream of tarragon sauce

Paella-£17

Chicken, chorizo, king prawns, mussels, squid, tomato, garden peas, green beans, saffron.

Risotto-£11

Please ask a member of staff for details.

Mains-Meats

Whole Rack of BBQ Ribs-£16

Fries, corn on the cob & coleslaw.

Corn fed Chicken -£15

Minted jersey royals, rainbow chard, smoked pancetta, sweetcorn, garden peas thyme gravy.

Confit Duck Leg-£16

Dauphinoise potatoes, spiced red cabbage, parsnip crisps, red wine jus.

Calves Liver-£15

Duck fat potato cake, kale, shallots parsley, red wine gravy.

Beef Wellington-£24

Baby heritage carrots, mash, madeira jus.

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Steaks

All of our steaks are served with roasted cherry tomatoes, field mushroom, rocket and triple cooked hand cut chips.

10oz Rump-£19 (Least fat content, slightly less tender).

10oz Ribeye-£23 (Higher fat content, full of flavour).

8oz Fillet -£27 (little fat, very tender).

Sauces-£3

Peppercorn/Diane/ Blue Cheese/ Garlic Butter.

Crustaceans

Popcorn cockles -£6

served with chilli jam.

Cockles-£6

Chilli or shallot vinegar.

Shell on Prawns- ½ pint -£4.50 Pint -£8

With Marie Rose sauce.

Moules Marinière- ½ kilo- £7.50 Kilo-£14

Cream, white wine, garlic, shallots, parsley sauce

Or

Tomato, chorizo, chilli sauce.

Sides-£3

-Stem broccoli with almond and chilli.

-Triple cooked hand cut chips.

-Buttered new potatoes.

-Mash potato.

-Green beans.

-Mixed Leaf salad.

-Rocket and parmesan salad.

-Spinach with nutmeg.

-Mixed greens.

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Desserts

Quad of Chocolate-£8

Homemade chocolate chip brownie, white chocolate mousse, double chocolate chip ice cream, white chocolate goo.

Sticky Toffee Pudding-£7

Toffee sauce, caramel & honeycomb ice cream.

Cheese cake of the week-£6

Crumble of the week-£6

Lemon Posset-£6

Walnut crumble topping.

Crème Brûlée-£6

With vanilla ice cream.

Cheese slate-£10

Selection of European cheeses, crackers, quince jelly, apple, celery, grapes.

Selection of vanilla, strawberry & chocolate ice cream-£6 (£2/scoop)

Selection of sorbet-£6 (£2/scoop)

Selection of Artisan ice cream-£7.50 (£2.50/scoop)

Dessert & Fortified Wines (75ml)

Manon muscat de Beaumes de Venise, France	£4.95
Maddalena Recioto 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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