

STARTERS		VEGETARIAN	
Olives	£4.50	Gnocchi Alla Puttanesca (v, vg)	£16
Bread to share with extra virgin olive oil and balsamic vinegar	£4.50	Jamaican vegan curry with coconut rice (v, vg)	£16
Cauliflower deep-fried bites with gochujang spiced mayo and salad garnish (vg)	£7.50	LOBSTER Lobster with salad and fries or new potatoes – Garlic or Thermidore Whole – £55 Half -	_ £ 30
Baked feta with sesame, honey & oregano with warmed pitta bread (v)	£8	Lobster and prawn curried risotto	£28
Creamy garlic mushrooms on toasted sourdo	ugh £8	Lobster & king prawn linguine	£28
Classic prawn cocktail with Marie-rose sauce and buttered brown bread	£9	FROM THE SEA Breaded scampi with chunky chips, garden peas and tartare sauce	£17
Sticky pork belly with soy, chilli & ginger and apple & cinnamon puree	£9	Battered or grilled haddock with chunky chips,	£ 17
Salt & pepper squid with sweet chilli dip	£9	mushy peas and tartare sauce	£17
FROM THE GRILL STEAKS		Seabass with sautéed Asian style vegetables and rice	£23
Served with chunky chips, tomato, mushroom and salad garnish		Pan fried salmon with citrus butter and sesame seeds crust, crushed garlic potatoes and tenderstem broccoli	£23
Sirloin	£26	Smoked haddock & prawn tartiflette — chunks o	of
Ribeye	£27	smoked haddock, potato and cocktail prawns in a rich cheese sauce, topped with a herb bread crumb & brie. Served with crusty bread £23	
Fillet	£29		
– add garlic pro – add ½ lobster (garlic or thermidd		EXTRAS	
Large ribeye steak cut to order – price o	n request	French fries	£4
Cheese & bacon burger –		Chunky chips	£4
60z steak burger topped with cheese (cheddar		New potatoes	£4
or stilton) & bacon with fries, house slaw & salad garnish	£16	Garlic bread	£4
– double u		Seasonal vegetables	£4
Surf & turf burger – 60z steak burger topped	l	Battered onion rings Dressed salad	£4
with prawns in a marie rose sauce with fries,	£18.50	Sweet potato fries	£5
Sweet chilli halloumi burger with tomato & re	d £16		

SAUCES

• Peppercorn • Bearnaise

• Blue cheese • Garlic & mushroom £3.50 each

If you have any food allergy or intolerance, please inform a member of staff before ordering.



DESSERTS

Lemon meringue roulade	£8
Treacle tart with vanilla ice cream	£8
Mango & passionfruit cheesecake with fruit coulis	£8
Sticky toffee pudding with toffee ice cream	£8
Classic bread & butter pudding with custard	£8
Cheeseboard – Brie, Cheddar and Stilton with biscuits, cornichons & chutney	£9.50

LIQUEUR COFFEES - £7.50

- Jameson Famous Grouse Tia Maria Baileys
- Vodka Disaronno Courvoisier