

Warm Bread Rolls, Served with Homemade Mackerel Pate, Chicken Liver Pate & Mixed Olives £1.50 per guest

STARTERS

Soup of the Day £8

Artisan Bread

Sauté Crab Claws £10

Garlic & Coriander Butter

Crispy Whitebait £8

Tartare Sauce

Confit Pork Belly & King Prawns £11

Masala Dressing

Crispy Chilli Chicken £9

Bound in Sweet Chilli with Gem Lettuce Cups

Sauté Garlic & Stilton Mushrooms £8

Artisan Bread

Baked Camembert £10

Studded with Rosemary, Topped with Honey,
Artisan Bread

Moules Marinières £9

Cooked with Shallots, Celery & White Wine Cream
Sauce

(Gluten Free Options Available)

MAIN COURSES

Fish & Chips £15

Hand Cut chips & Garden Peas

Battered King Prawns £15

Skin on Fries & Garden Peas

Smoked Mackerel Nicoise £15

Chopped Egg, French Beans, Olive Salad & Herb
Croutons with our House Dressing

Whole Baked Plaice £16

Herb Roasted Potatoes & Caper Butter

Pan Seared Halibut Fillet £21

Roasted Herb Potatoes, Sauté Brown Shrimp Butter
& Tender Stem Broccoli

Moules Marinières £16

Cooked with Shallots, Celery, White Wine Cream
Sauce, Skin on Fries

Cumberland Sausage & Mash £13

Onion Gravy, Garden Peas

Pan Seared Duck Breast £19

Spring Onion Rosti, Tender Stem Broccoli &
Raspberry Jus

Pork Tenderloin £16

Sauté Cabbage, Mashed Potato, Creamy Pepper
Sauce & Heritage Chantenay Carrots

Oven Roasted Lamb Rump £19

Mashed Potatoes, Roasted Onion, Red Wine &
Rosemary Jus

32 Day Aged 10oz Sirloin Steak £22

Roasted Tomato, Onion Rings & Skin on Fries

Wild Mushroom Penne £15

Spinach, Herb Crumb & Garlic Bread

Beef Ragu Lasagne £14

Garlic Artisan Bread & Mixed Leaf Salad

6oz Beef Burger £14

Emmental Cheese, Tomato & Lettuce on a Brioche
Bun, Skin on Fries

Grilled Flat Mushroom & Halloumi Burger £14

Tomato & Lettuce on a Brioche Bun, Skin on Fries