

Starters

Soup of the Day £6.95

Homemade Soup with Freshly Baked Artisan Bread

Classic Crispy Whitebait £8.25

Served with Rustic, Homemade Tartare Sauce

Blow Torched Seabass £8.95

Served on a Bed of Rich Tomato Salsa and Puffed Rice

Moules Marinières £9.25

Steamed, Fresh, Rope-Grown Mussels, cooked in a White Wine, Shallot, Celery and Cream Sauce

Smoked Haddock Fritters £9.50

Golden Fried Haddock Fritters with a Fiery Horseradish Dip

Goats' Cheese Cheesecake £9.95

A Delightfully Fluffy Cheesecake Accompanied with Pickled and Roasted Beetroots, Drizzled with a Pine Nut Dressing

Chicken and Ham Terrine £9.95

Pressed, Corn-Fed Chicken and Smoked Ham Hock with a Tarragon Mayonnaise

Seared Tuna with Avocado Purée £11.95

Seared Sashimi Grade Tuna with Pickled Cucumber, Drizzled with Sweet Ponzu Dressing

Scallops with Potato & Leek Purée £12.50

Pan Fried Succulent Scallops Served with a Rich Potato & Leek Purée

Main Courses

Fish & Chips £14.95

Traditional Battered Fish with Hand Cut Chips, Pea Purée and Rustic Homemade Tartare Sauce

Battered King Prawns £15.95

Traditional Battered Prawns with Hand Cut Chips, Pea Purée and Rustic Homemade Tartare Sauce

Sticky Soy King Prawns and Noodles £16.95

Succulent King Prawns in a Light Tempura Batter, Coated in a Sticky Soy Glaze. Served on Bed of Stir Fried Vegetable Noodles

Cajun Salmon £17.95

Served on Crushed New Potatoes, Wilted Spinach and a Lemon Aioli

Poached, Locally Smoked Haddock £17.95

Served with White Sauce, Creamed Mashed Potato, Topped with a Poached Egg and Seasonal Vegetables

Moules Marinières £18.95

Steamed, Fresh, Rope-Grown Mussels, cooked in a White Wine, Shallot, Celery and Cream Sauce with Skin – on Fries

Fillet of Hake £19.95

A Slightly Sweet, meaty Fish, Served with Crushed New Potatoes and Leeks with a Red Cabbage Purée

Halibut £21.95

Served with

Roasted Butternut Squash Risotto £14.95

Creamy Risotto and Roasted Butternut Squash, Topped with a Crispy Soft Hens Egg and Parmesan Tuile

Guinea Fowl Supreme £17.95

A Subtle Game Bird, Accompanied with a Celeriac Mash and Rich Madeira and Wild Mushroom Cream Sauce with Seasonal Vegetables

Braised Ox Cheek and Horseradish Mash £18.95

A Warming Dish Accompanied with a Decadent Creamed Horseradish Potato, Topped with a Sour Dough Crumb and Seasonal Vegetables

All menu items are subject to availability. All of our fish dishes may contain small fish bones.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

Desserts

Add a Scoop of Ice Cream £2.00

Chocolate Nemesis £7.50

A Rich, Dark Chocolate Dessert Served with Crème Fraiche

Brown Sugar Tart £7.50

A Very Sweet, Subtle Tart

Lemon Posset £7.50

A Zesty Dessert with Clear Citrus Flavours, Topped with a Mixed Berry Compote and a Shortbread Biscuit

Sticky Toffee Pudding £7.50

Traditional British Dessert, Topped with Salted Caramel Sauce

Apple Tarte Tatin £7.95

A Famous French Upside-Down Tart, Perfect with Vanilla Ice Cream

***2 Scoop Selection of Ice Cream & Sorbets
£4.00***

Chocolate, Strawberry, Vanilla, Coffee, Salted Caramel, Pistachio, Mango Sorbet, Raspberry Sorbet & Lemon Sorbet

Hot Beverages

Americano £3.25

Espresso £2.75

Flat White £3.50

Latte £3.50

Mocha £3.75

Cappuccino £3.50

Flavoured Latte £3.75

Selection of Tea Infusions £2.95

Large Pot of Tea £3.95

Hot Chocolate £3.50

Liqueur Coffee £7.95

Extra Coffee Shot 55p

Decaffeinated Coffee Available on Request

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