

A la carte menu

Starters

Homemade Soup of the Day with crusty bread	8.00
Crispy Breaded Brie with a sweet plum and port dip	9.00
Our Own Cured Gravavlax with beetroot and a caper mayo	12.95
Oriental Crispy Duck Salad on bean sprouts with soy dressing	10.50
Salmon, Cod & Rocket Cajun Fishcakes with tartare sauce	9.50
Sizzling King Prawns with garlic butter and crusty bread	13.50
Tomato Mozzarella & Basil Salad with capers and a balsamic dressing	9.50
Fresh Grilled Sardines with lemon or garlic butter	9.50
Seafood Paella Infused with Saffron garnished with a whole king prawn	12.95
Classic Avocado Prawns Cocktail with brown bread and butter	11.50
Deep Fried Devilled Whitebait with tartare sauce	9.50

Please ask to see our daily fish special board

Rustic Bread with Balsamic & Oils to share	5.00
Home Marinated Olives	5.00

Please make your server aware of any food allergies when placing your order.

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Main Course

Crispy Roasted Duck with an apricot and Cointreau sauce	19.95
Scotch Sirloin Steak au Poivre Vert with a green peppercorn and brandy sauce	28.00
Pan Fried Calves Liver with bacon, onions, sage and gravy, served on mash	19.50
Fillet of Beef Wellington served with a red wine jus	29.50
Roast Hake Fillet Parma Ham Mornay au gratin on spinach	22.50
Fillet of Beef Stroganoff with basmati rice	19.95
Malabar King Prawn Curry a spicy prawn curry with coconut milk with basmati rice and poppadums	21.00
Skate Wing Beurre Noir with burnt butter capers	22.50
Steamed Sea Bream Fillets with ginger and spring onions	19.95
Seabass Filleted steamed meunière with cockles and mussels a live a live o	21.00

Sides

Sauté Potatoes	4.00	Tomato & Onion Salad	4.50
French Fries	4.00	Side Caesar Salad	4.50
Wilted Spinach	4.50	Boiled Potatoes	4.00
Mixed Salad	4.50	Fine Beans	4.50
Green Salad	4.00	Minted Peas	4.00