## Sample Menu

(Please note; subject to availability, prices may vary)

Please inform a member of the team of any allergies or intolerences on booking, vegetarian and vegan options available on the day.

#### Starters

Smoked mackerel and horseradish pate on toast £12
Dressed crab in a light lemon, herb and paprika mayonnaise £12
Crispy fried whitebait with tartare sauce £12
Prawn cocktail with warm buttered bread £11
Chicken liver parfait, toast, onion marmalade £12

## Individuals (Starter/Main)

(Please choose a complementary side to accompany main course)

Lemon and dill fishcakes with lemon mayonnaise £12/18
Garlic and chilli king prawns £12/24
Moules marinieres £12/18
Seared scallops with spicy chorizo, tomato and mustard cream sauce £16/32
Breaded camembert with aioli and chilli jam £11/20

#### Main course

(Please choose a complementary side to accompany main course)

8oz Rib-eye steak with peppercorn sauce £29
Crispy sweet chilli chicken burger with sriracha mayonnaise £18
Pan fried chicken breast on a wild mushroom, parmesan and chive tagliatelle £25
Crumbed monkfish bites with lemon mayonnaise £25
Beer battered haddock, garden peas and tartare £19

## Oyster

1/2 Dozen natural Pacific oysters with red wine and shallot vinagrette £21

## Fish specials

Fillet of wild bass with a red pesto crumb and sauteed greens £26

Grilled butterflied mackerel fillet with a garlic, samphire and sundried tomato butter £24

Seared tuna steak with teriyaki vegetables £28

Whole grilled Megrim sole with lemon butter £26

Whole grilled plaice with samphire butter £24

# Lobster

Grilled lobster with garlic butter and chunky chips £32/64

Picked lobster and spicy chorizo tagliatelle in a creamy crab bisque and tomato sauce £32

Sides;

Koffman skin on fries £5.50 Koffman skin on chips £5.50 Buttered new potatoes £5 Sauteed potatoes £5 Mixed salad £6 Greek salad £6 Garden peas £4.50 Mixed greens £6