

Starters

OLIVES (vg) 4.00

BASKET OF BAGUETTE (v) 4.00

SPICED PUMPKIN SOUP (v) 7.00
With baguette & butter

OAK SMOKED SALMON 12.00
Pickled cucumber, yuzu mayonnaise

SCALLOP VIALLI 14.00
Seared scallops, spring onion mash, treacle- cured crispy bacon, garlic butter

AVOCADO VINAIGRETTE (vg) 8.00
Avocado, salad, house vinaigrette

DRESSED CRAB 13.00
Avocado, mayonnaise, Melba toast

PARMA HAM 9.00
Cured ham, celeriac remoulade, sourdough bread

PRAWN COCKTAIL 13.00
Avocado, cherry tomatoes & Marie Rose sauce

GRIDDLED KING PRAWNS 14.00
Tomato and chilli jam, burnt lime

JERSEY ROCK OYSTERS
Half dozen 18.00

CRISPY CALAMARI 12.00
Panko crumbed fried calamari, rocket salad, lemon mayonnaise



Charcoal Grills

FLAT IRON CHICKEN 18.00

Butterflied with lemon and thyme marinade

SALMON FILLET 19.00

Brushed with Manuka honey

SEA BASS FILLET 23.00

Garlic and herb marinade

KING PRAWNS 25.00

Tomato and chilli jam, burnt lime

SIRLOIN STEAK 10oz 32.00

Rich mature flavour

RIB-EYE STEAK 10oz 34.00

Marbled, moist, full of flavour

FILLET STEAK 8oz 36.00

The most tender steak

SURF & TURF YOUR STEAK

ADD half lobster to any steak 23.00

LAMB CUTLETS 26.00

Three cutlets marinated in eastern spices

**All dishes served with fries and your choice of Béarnaise,
red wine or green peppercorn sauce**



Main Courses

BLACKENED SALMON 19.00

Baked in a banana leaf with a soy marinade, fennel salad, bok choy & chilli mayonnaise

PRAWN CAESAR SALAD 17.00

Grilled prawns, baby gem salad, shaved Parmesan cheese, garlic sourdough croutons, Caesar dressing

HERB BAKED WHOLE SEA BREAM 23.00

Whole sea bream stuffed with herbs and lemon, Béarnaise sauce & fries

KING PRAWN LINGUINE 29.00

Tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

GRILLED LOBSTER half 28.00 / whole 56.00

With garlic butter & fries

SHELLFISH PLATTER FOR ONE 45.00

Half lobster, scallops, prawns, garlic butter & fries

SEA BASS SUPREME 23.00

Fillet of sea bass with prawns, lemon & herb cream sauce

LOBSTER LINGUINE 35.00

Tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

MOULES MARINIÈRE 17.00

Mussels, white wine, shallots & cream

Sides

POTATOES:

MASHED / SAUTÉED / FRIES / BUTTERED NEW HERITAGE 5.00 EACH

VEGETABLES:

GREEN BEANS / SPINACH / BROCCOLI HOLLANDAISE / ASPARAGUS 5.00 EACH

SALADS:

ROCKET & PARMESAN / TOMATO & SHALLOT / GEM HEART, TOMATO & AVOCADO SALAD 5.00 EACH



Desserts

WARM CHOCOLATE FONDANT (v) 8.00

With vanilla ice cream

BANOFFEE PIE (v) 8.00

Bananas, mascarpone cream and toffee on a crumble biscuit base

VANILLA CHEESECAKE (v) 8.00

With fruit compote

SEASONAL FRUITS (vg) 8.00

With mango sorbet

ICE CREAM (v) 8.00

Vanilla or cookies & cream

SORBET (vg) 8.00

Lemon or mango

SELECTION OF CHEESES (v) 18.00

(Ideal for two)

A selection of English and Continental cheeses, served with celery, grapes and biscuits

Hot Drinks

Espresso	2.95	Breakfast Tea	2.95
Americano	3.95	Earl Grey	2.95
Cappuccino	3.95	Peppermint	2.95
Latte	3.95	Camomile	2.95
Flat White	3.95	Lemongrass Ginger	2.95
Macchiato	3.95	Green	2.95
Mocha	3.95	Fresh Mint	3.50
Liqueur Coffee	6.95	Hot Chocolate	3.95

