

Anti-Pasti Board for Two - Selection of Cured Meats, with Soft Blue Cheese, Toasted Crostinis, Mannotted Olives, Roasted Olive Tomatoes Garnished with Caviar + Parmesan Cheese, Fresh Herbs, Pea Shoots, Sea Salt + Extra Virgin olive oil £11.00

Steamed Mussels in Garlic, White Wine + Cream with Fresh herbs + Crusty Bread £8.00

Chilli Crab Soup in Tomato, fresh herbs + Extra Virgin Olive Oil - with Crusty Bread £8.00

Pan Seared Chicken livers with Crispy Bacon, Flambéed in Sherry with Mushroom, Garlic, Thyme and Caramelised Onion on Toasted Croûton £9.00

Seared Scallops + Pork Belly with Black Peppercorn Porée + Green Pea £11.00

Mozzarella Garlic Cheese Bread £5.00

Oysters with Shallot Vinegar £3.00 each

Bread Basket (while you wait for your food) with extra Virgin olive Oil, Balsamic + our Mystery Butter £4.00

Ribeye 100% 28 day aged with Butter Crisped Potatoes, Asparagus, Mushrooms + Garlic Olive Roast Tomatoes £22.00

Tender Fillet Medallions with Crispy Black Peppercorn, Butter Crisped Potatoes, Asparagus, Truffle + Garlic Olive Roasted Tomatoes £25.00

Steak + Turf of Tender Beef Fillet with Seared Scallops, langoustines, Tender Broccoli, Crispy Bacon in lemon + Garlic Butter £34.00

Seared Risotto in Tomato, Extra Virgin Olive oil and fresh herbs, with Crab, Clams, Crevettes langoustines + Mussels + White Wine £20.00

Harbar Linguini - Same as above but with Pasta, Fish stock, Garlic, white wine and no tomatoes! £20.00

Green Pea Risotto with fresh herbs, Spinach, Parmesan + white Truffle £16.00

Seafood Platter For Two - whole Lobster, oysters, clams, mussels, Crevettes, langoustines, Crab with Pink Peppercorn Mayo + Shallot Vinegar £85.00

Desserts @ £6.00 each

Crumble of the Week Served with lashings of Custard

Eton Mess of Diddingtons Vanilla ice cream, Freshly Whipped Cream, Crushed Meringue, raspberries + Strawberries

Chocolate Brownie Sundae with lashings of Chocolate Sauce, Home made Brownie, Whipped Cream + Diddingtons Vanilla Ice Cream.

Contrecoeur + Raspberry Bread + Butter Pudding Served with Diddingtons Vanilla ice cream

Frozen Nougat Terrine of Pistachio, Almond + Caramel

Cheese Board (£2.00 Supplement) Selection with Apple Chutney, Toasted Crostinis and a Dram of Port.

Mains

Starters

Pan Seared Squid in Garlic, Chilli, lemon + Virgin Olive Oil £7.00

Pan Seared Scallops on Brown Pea, White Garlic Cream + lemon £10.00

Langoustines Tossed in Virgin Olive Oil, Fresh Peppercorn, Sea Salt + lemon £12.00

Oven Baked Sandwiches in Garlic Olive Oil + Lemon £7.00

Trio of Caviar with toasted Crostinis + Butter £8.00

Catch of the day, Oven baked, Whole, Roasted in Garlic + fresh Lemon. Served with New Potatoes, Tenderstem Broccoli in Fish Stock + White Wine £17.00

Beef Bourguignon with Creamed Potatoes, Saucy Cabbage, Pancetta + Dumpling £17.00

Whole Lobster Served Cold with Seasonal Green Salad, Baked Roasted Garlic Potatoes + Pink Peppercorn Mayonnaise + Lemon £35.00

Pan Seared Crispy Cod - on Corned Coconut + Cressander Broth with Crevettes, Mussels, Tender stem Broch, Fresh Lemon + New Potatoes £20.00

Confit Pork Belly, Braised Cabbage in Red wine, Honey Spiced with Crisped Potatoes, Asparagus + Carrot + Swede Puree £17.00

Bonillabaisse - Tomato, Garlic, White Wine, Saffron Broth with Fresh Crab, Mussels, Clams, Cod + Tomato + Crusty Bread £20.00

Set Menu

To Start

Linders Game Mead Smoked Salmon with fresh Crab + Caviar

Michael Cande with green Pea + Coriander

Creative Salad of Feta, Kalamata Olives, Olive tomatoes, Olive oil + fresh lemon

One Course £15
Two Course £20
Three Course £25

Set Menu

The Main

Fish Pie of Cod, Pancetta, Crab, Prawn with langoustine + Seasonal Salad

Can Fed Chicken Nocelle Salad of Feta cheese, Smoked Tomatoes, Spring onion, herbs + Olive oil

Olive Tomato + Caper Linguine with White Wine, Garlic, Fresh herbs + Virgin Olive oil