



Chef menu

2 courses

Monday - Friday 12pm until 4pm 11.50

Monday - Thursday 5pm until 10:30pm 15.50

Saturday 12pm until 4pm 15.50

Sunday 12pm until 9pm 15.50

APPETISERS

Sourdough baguette, salted butter 3.50

Sourdough baguette, salted butter, olives 4.95

Marinated olives in olive oil, garlic, herbs 3.50

Maldon oysters x6, shallot vinegar, lemon, on ice 16

TO START

Fish & shellfish soup, aioli, croutons

Mozzarella, tomato, basil pesto, olive oil, balsamic drizzle (v)

Potted smoked mackerel pâté, sourdough baguette

Mussels marinière, shallot, garlic, white wine, cream, parsley

MAINS

Sea bass fillet, sautéed potato, fine beans, vierge sauce

Beer-battered haddock, hand-cut chips, garden peas, tartare sauce

Seafood linguine, tomato, white wine, garlic, chilli, parsley

Spinach & ricotta ravioli, sage butter, toasted pinenuts, parmesan (v)

Sous vide confit chicken supreme, gratin dauphinoise potatoes, creamy wild mushroom sauce

SIDES

French fries 3.50

Fine beans 3.50

Tomato, shallot, chive salad 4

Tenderstem broccoli 4

Baby gem, truffle oil, grated parmesan 4

Parsley new potato 3.50

Creamy mashed potato 3.50

Gratin dauphinoise potatoes 4.50