

Sourdough baguette, butter 3.50

Marinated olives in olive oil, garlic, herbs 3.50

Sourdough baguette, butter, olive oil 3.95

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.

Starters

Potted smoked mackerel pâté, sourdough baguette 7.50

Fish & shellfish soup, aioli, croutons 7

Shell-on tiger prawns, chilli, garlic, herb butter 9.50

Galician-style octopus, potatoes, smoked paprika, garlic aioli 9.50

Scottish smoked salmon, capers, shallots, horseradish mayonnaise, sourdough bread 8.50

Scallops baked in the shell, spicy chorizo, garlic parsley lemon breadcrumbs 10

Smoked haddock & leek croquettes (x3), horseradish mayo 7

Maldon oysters x6, shallot vinegar, lemon 16

Shell-on Atlantic prawns, Mary Rose sauce 9

Mozzarella cheese, cherry tomatoes, rocket, basil pesto, balsamic glaze 7.50 (v)

Main Courses

Pan-seared sea bass

Jerusalem artichoke purée, asparagus, vierge 16.50

Fish & chips

fillet of haddock, hand-cut chips, garden peas, tartare sauce 14.50

Half lobster & mussels linguine

garlic, chilli, white wine, cherry tomatoes, parsley 24.95

Roasted monkfish

wrapped with parma ham, gratin dauphinois potatoes, tenderstem broccoli, wild mushroom sauce 22.95

Mussels marinière

shallot, garlic, white wine, cream, parsley, French fries 15.50

Spinach & ricotta ravioli

sage butter, toasted pine nuts, Grana Padano 13 (v)

From the grill

Grilled lobster

chilli, garlic herb butter, aioli, French fries half 22 / whole 40

Herb roasted whole sea bass (on the bone)

charred lemon, garlic parsley lemon dressing 16.50

28 dry aged British Rib-eye steak 10oz

hand-cut chips, herb garlic black pepper butter 25

Surf 'n' Turf

28 dry aged British Rib-eye steak 10oz, three prawns, hand-cut chips, herb garlic black pepper butter 30

Smoked haddock

colcannon potatoes, soft poached egg, grain-mustard sauce 17

MK bouillabaisse

sourdough bread, aioli, drizzle of olive oil 16.95

Seared yellowfin tuna (served medium rare)

Sicilian caponata, white truffle, golden raisin vinaigrette 17.50

Fruit de mer for two

whole lobster, six oysters, eight prawns, smoked salmon, shallot vinegar, aioli, lemon served on ice 65

MK roasted shellfish for two

whole lobster, chilli garlic herb butter, four scallops, six prawns, mussels, French fries, aioli, lemon

Parsley new potato 3.50, Creamy mashed potato 3.50, French fries 3.50, Sautéed green beans 3.50, Tenderstem broccoli with olive oil 4, Rocket & parmesan, balsamic dressing 4.50, Tomato & shallots salad 4, Greek salad 5.50, Gratin dauphinois potatoes 4.50, Sicilian caponata 3.50

WE CANNOT GUARANTEE THE ABSENCE TRACES OF NUTS OR OTHER ALLERGENS. PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY PARTICULAR DIETARY RESTRICTIONS. OUR MENUS ARE SEASONAL AND SUBJECT TO CHANGE. 12.5% service charge will be added to food & beverage.