

Main Course Specials Menu £10 per person

Available Lunch & Evening Dinner

Monday Tuesday Wednesday Thursday Friday

Also Available Saturday if Ordered before 7pm

Please Feel Free To Combine with Starter and/or Desserts from Main Menu

Pine Nut & Spinach Encrusted Coley Fillet
Saute Potatoes, Bacon, Peas & Herb Cream sauce



Smoked Haddock & Spring Onion Risotto
Topped with Poached Egg



Salmon Supreme & Horseradish Creme Fraiche
Potato Rosti & Cabernet Sauvignon Dressing



Whole Plaice Topped with Beurre Noisette & Capers
With Sauté Potatoes & Mixed Vegetables



Beer Battered Fish & Chips [Lunchtimes Only]
With Mushy Peas & Tartare Sauce

APPETISERS

Sweet Peppers Stuffed with Feta & Herbs £3.95
Mixed Provençal Olives £2.95
Baby Octopus Marinated in Spicy Oil £3.95
Mussels in Marinade in Garlic Oil £3.50
Sardine Fillets in Basil Vinaigrette £3.50
Artisan Bread, Balsamic Vinegar & Olive Oil £2.50

STARTERS

Soup of the Day with Rustic Bread £4.95



Rope Grown Scottish Mussels

Poached with Thai Spices

Starter [£5.95] Main Course [£10.95]



Tempura Calamari with Garlic Mayonnaise £5.95



Sautéed Tiger Prawns & King Scallops

on Sweet Pepper Piperade £9.95



Barnacles Prawn & Crab Cocktail £6.95



Goats Cheese Polenta Cake (v) £5.95

Confit Garlic, Roasted Peppers & Pesto Dressing



Chicken Liver Parfait £5.95

with Red Onion Marmalade & Toasted Brioche



Natural Oysters £1.95 each

Served with A Wedge of Lemon

MAIN COURSE

Whole Grilled Sea Bass & Montpellier Butter £16.95

Wilted Greens & Pomme Anna



Chargrilled Yellowfin Tuna £19.95

Oriental Vegetables & Wasabi Mayonnaise



Trio of Fish £19.95

A Mix of Boneless Fish Fillets with Sauté Potatoes & Béarnaise



Cod Fillet & Tempura Tiger Prawn £17.95

Creamed Leeks & Crab Potato Rosti



Whole Cornish Lemon Sole & Brown Shrimp Butter Sauce £18.95

Served with New Potatoes & Seasonal Vegetables



Monkfish Tail & Curried Mussel Broth £19.95

Bombay Potatoes & Spinach



Wild Mushroom & Leek Risotto with Parmesan Shavings & Truffle Oil (v) £12.95



8oz Fillet Steak & Horseradish Crème Fraiche £23.95

Wild Mushrooms, Beetroot Puree & Madeira Jus



Chicken Breast £12.95

Vegetable & Potato Dauphinoise, Baby Leeks & a Wild Mushroom & Pancetta Sauce

LOBSTER DISHES

Lobster Thermidor Whole Lobster £33.95 Half Lobster £18.95

A Rich Sauce Containing Cheese, Shallots Brandy, Mustard



Grilled Lobster Whole Lobster £33.95 Half Lobster £18.95

Served in the Shell & Dressed with Lemon Butter



Surf & Turf

½ Lobster Out of Shell, 4oz Fillet Steak, Hand-Cut Chips & Béarnaise Sauce

£31.95

Extra Side Dishes

Hand Cut Chips
£3.25

Mixed Salad
£2.95

Mixed Vegetables
£3.25

Sauté Potatoes
£3.25

*Final Billing Shows a 10% Service Charge, Optional for tables less than Six
This is To Be Distributed Equally Amongst The Staff & Does Not Subsidise Minimum Wage*