

# MAIN MENU

## STARTERS

- BREAD & OLIVES ~ £6  
CIABATTA BREAD, MIXED OLIVES, GREEN OLIVE TAPENADE,  
INFUSED WHIPPED BUTTER
- JERSEY ROCK OYSTERS (GF) ~ £4 EACH OR 6 FOR £20  
WITH A RED WINE SHALLOT VINAIGRETTE
- PRAWN STAR MARTINI ~ £11  
KING PRAWNS IN A HOME-MADE MARIE-ROSE SAUCE  
WITH LETTUCE, PAPRIKA CRACKER & LEMON
- TIGER PRAWNS ~ £14  
HEADLESS & BUTTERFLIED, COOKED IN A GARLIC-CITRUS BUTTER,  
WITH CIABATTA SLICES
- POTATO & CAULIFLOWER ALOO GOBI (V) (HOT) ~ £8  
WITH BASMATI RICE & A GARLIC - CORIANDER NAAN
- FRESH LOBSTER (GF) ~ £25  
1/2 HOT BUTTERED LOBSTER GARLIC & HERB BUTTER OR  
THERMIDOR SAUCE (1 1/4 LB. UNCOOKED)
- PAN SEARED SCALLOPS ~ £14  
WITH PEA PUREE, PANCETTA & MIXED PEPPERS
- DEVIL'S ON HORSE BACK ~ £6  
DATES WRAPPED IN BACON, IN A MUSTARD CREAM SAUCE,  
WITH CIABATTA SLICE & WHIPPED BUTTER
- LAMB BEST END ~ £9  
FRENCH TRIM, LAMB CUTLET, SERVED ON BUTTER & PARSLEY  
MASH WITH A RED WINE JUS
- PORK TRIO ~ £9  
PAN FRIED PORK LOIN, WITH CRISPY BACON & BLACK PUDDING,  
APPLE SAUCE, SAGE, LEMON AND GARLIC
- GOATS CHEESE SALAD (V) ~ £9  
SERVED ON A PAN-FRIED PORTOBELLO MUSHROOM, MIXED LEAF,  
WALNUTS AND BALSAMIC DRESSING
- SAUTE GARLIC CHESTNUT MUSHROOM SALAD (Ve) £9  
CHESTNUT MUSHROOMS, PAN FRIED WITH A VEGAN GARLIC &  
CITRUS BUTTER. SERVED WITH SLICED CIABATTA  
& BABY LEAF SALAD
- FENNEL, PESTO & MOZZARELLA ARANCINI ~ £11  
WITH BALSAMIC POMODORO & A GARLIC PESTO DRESSING

## MAINS

- MEDITERRANEAN VEGETABLE TART (Ve) ~ £14  
WARMED TENDERSTEM BROCCOLI & NEW POTATO SALAD
- KING PRAWN & CHORIZO TAGLIATELLE ~ £18  
CREAMY GARLIC, PARSLEY & CHILI SAUCE, SPINACH & CHERRY  
TOMATO'S
- LINE CAUGHT SALMON FILLET ~ £17  
RATATOUILLE, TENDERSTEM BROCCOLI, LEMON & DILL INFUSED  
CREAM CHEESE & LEMON, GARLIC & DILL DRESSING
- BAKED ATLANTIC COD ~ £17  
HERB CRUMB, SPINACH SAUTÉ POTATOES, ASPARAGUS & A  
CHAMPAGNE & SAFFRON BUTTER
- FRESH LOBSTER ~ £49  
WHOLE HOT BUTTERED LOBSTER WITH GARLIC & HERB BUTTER  
OR THERMIDOR SAUCE (1 1/4 LB. UNCOOKED) (GF)
- SURF & TURF ~ £49  
1/2 LOBSTER IN GARLIC BUTTER OR THERMIDOR SAUCE WITH  
8OZ 28 DAY MATURED FILLET STEAK,  
GRILLED PORTOBELLO MUSHROOM & BEEF TOMATO
- FULL MONTY BURGER ~ £15  
BEEF, CHICKEN OR THAI INFUSED VEGAN PATTY  
MATURE CHEDDAR, STREAKY BACON, HOUSE SAUCE, LETTUCE, RED  
ONION, TOMATO, GHERKIN & AN ONION RING WITH CHIPS.  
ADD 1/2 LOBSTER IN GARLIC BUTTER OR THERMIDOR SAUCE +£24
- FILLET STEAK ~ £32  
5OZ 28 DAY MATURED FILLET STEAK WITH A MINI GUINNESS &  
STEAK PIE, GRILLED PORTOBELLO MUSHROOM & BEEF TOMATO,  
SERVED WITH PEPPERCORN SAUCE
- FREE RANGE, SKIN-ON, CHICKEN SUPREME ~ £16  
SERVED WITH A SAUVIGNON BLANC & MUSHROOM SAUCE, SAUTÉ  
POTATOES, COURGETTE & ASPARAGUS
- LAMB TRIO ~ £27  
LAMB BEST END, MINI SHEPHERD'S PIE & BRAIDED LAMB LEG  
SERVED WITH RED WINE JUS & TENDERSTEM BROCCOLI
- POTATO & CAULIFLOWER ALOO GOBI (HOT) (V) ~ £15  
WITH BASMATI RICE & A GARLIC - CORIANDER NAAN

## SIDES

- SAUTÉ POTATOES ~ £4  
FRIES ~ £4  
TRIPLE COOKED CHIPS WITH  
PARMESAN & TRUFFLE OIL ~ £5
- GRATIN DAUPHINOIS ~ £5  
MAC 'N' CHEESE ~ £5  
GARLIC CIABATTA BREAD ~ £4  
BROCCOLI, ASPARAGUS & COURGETTE ~ £4