

STARTERS

HOME MADE SOUP OF THE DAY

£6.95

GRILLED GOATS CHEESE SALAD

rocket, pear & walnuts; balsamic dressing

£8.95

GRILLED KING PRAWNS

shell on with garlic, ginger, chilli,
lemon grass, butter & virgin olive oil

£11.25

SMOKED SALMON TARTARE

smoked salmon with dill, lemon, shallots
capers & crème fraiche

£9.75

CRAB & AVOCADO SALAD

with chilli and coriander. Ginger dressing

£10.95

SEAFOOD HORS D'OEUVRES

fresh crab, smoked salmon, prawns & crayfish tails
mayonnaise & Marie-Rose sauce

£13.75

DEEP FRIED WHITEBAIT

home- made tartare sauce

£8.95

TEMPURA KING PRAWN & SCALLOPS

pineapple salsa; sweet chilli dipping sauce

£10.95

MAIN COURSES

THAI STYLE SEABASS

Seabass fillet with basmati rice, flavoured with coconut milk, coriander, ginger, garlic chilli, lemongrass & basil. Cooked 'en papillote'

£20.95

GRILLED LEMON SOLE FILLET

fresh samphire & a home made crab soufflé

£23.50

GRILLED WHOLE DOVER SOLE

the king of fish !!!

£36.95

OVEN BAKED KING SCALLOPS

oven baked with pancetta & chorizzo

£24.25

(starter portion £13.75)

TRIO OF MARKET FRESH FISH

rocket pesto & beurre blanc

£23.95

WHOLE LOCAL LOBSTERS

Thermidor (rich and creamy) : **£45.95**

Grilled (plain or garlic butter): **£44.95**

Cold with side salad & mayonnaise: **£44.95**

GRILLED HALIBUT FILLET

seaweed crust, lemon butter sauce

£24.75

GRILLED SEAFOOD PLATTER

half fresh lobster, king scallops & king prawns

grilled with garlic or plain butter

£43.50

FILLET STEAK TWNTI STYLE

pan cooked with a mix of finely chopped mushrooms
onions & red peppers; red wine & double cream

£28.50

ROAST HALF DUCKLING

port & black cherry sauce

£21.95

(all main courses served with a selection of fresh vegetables)

HOME MADE SWEETS

(all ice creams contain traces of tree nuts)

CHOCOLATE FUDGE BROWNIES

pistaccio ice cream

STICKY TOFFEE PUDDING

butterscotch & pecan nut sauce
crème vanilla ice cream

LEMON MERINGUE TARTLET

sweet pastry crust, lemon curd filling
topped with home made meringue.
double cream or vanilla bean ice-cream
(baked to order; please allow approx 20 mins)

CLASSIC VANILLA CRÈME BRULÉE

poached plums

EASTERN MESS

crushed meringue, natural yoghurt, marscapone,
raspberries, dates, figs, pomegranate & honey

£7.50

**WE ARE NOW OPEN EVERY
SUNDAY EVENING FOR
DINNER**

