

STARTERS

SHELLFISH BISQUE

garlic rouille crouton

£10.25

HOME MADE SOUP OF THE DAY

£7.95

BETROOT & VODKA CURED SALMON

home pickled cucumber

£10.95

SEAFOOD HORS D'OEUVRES

Smoked salmon, fresh crab, prawns &
crayfish tails. Mayonnaise & Marie-Rose sauce

£14.75

GRILLED LOCAL LANGOUSTINES & CLAMS

salsa verde

£15.95

DEEP FRIED WHITEBAIT

home- made tartare sauce

£9.25

POTTED CRAB

toasted sourdough

£11.50

PLEASE ADVISE US OF ANY DIETARY ALLERGIES

MAIN COURSES

GRILLED FISH TRIO

beurre blanc & rocket pesto
£24.95

THAI STYLE SEABASS

oven baked seabass fillet with basmati rice,
lemon grass, chilli, coriander, basil, garlic & coconut milk
£23.95

PANFRIED MONKFISH

with tomato, red pepper, chorizo
& butter bean stew
£25.95

BAKED KING SCALLOPS

with smoked air dried pancetta & Spanish chorizo
(starter portion £13.95)
£26.75

WHOLE LOCAL LOBSTERS

Thermidor (rich & creamy) **£48.95**
Grilled (plain or garlic butter) **£47.95**
Cold with side salad & mayonnaise **£47.95**

GRILLED DOVER SOLE

the king of fish!!! grilled on the bone.
£32.95

GRILLED SEAFOOD PLATTER

half lobster, king scallops, & king prawns
grilled with plain or garlic butter
£45.75

FILLET STEAK TWNTI STYLE

award winning Aberdeen Angus fillet steak from Brongain Farm (Powys)
Pan cooked in red wine with a fine mix of chopped mushrooms,
onion & red peppers. Finished with double cream
£32.50

ROAST HALF DUCKLING

orange & Grand Marnier sauce
£23.95

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

HOME MADE SWEETS

(all ice creams contain traces of tree nuts)

CRÈME BRULÉE

cinnamon poached plums

CHOCOLATE BREAD & BUTTER PUDDING

pouring cream

STICKY TOFFEE PUDDING

butterscotch & pecan nut sauce
crème vanilla ice cream

RASPBERRY BAKEWELL TARTLET

sweet shortcrust pastry tartlet filled with raspberry jam
fresh raspberries & frangipani paste.
Topped with flaked almonds & served with creme Anglaise

SUMMER FRUIT PUDDING

pouring cream

£7.75