

Starters

Fresh Clovelly Dressed Crab <i>served with bistro salad & crusty bread</i>	£9.95	
Deep Fried Brie Wedges <i>in pepper & parsley breadcrumbs, served with mixed leaves, red onion jam & balsamic glaze</i>	£5.25	V
Baked Sardines <i>in a tomato & olive sauce, served on garlic bread</i>	£5.25	
Homemade Fishcake <i>served on a bed of mixed leaves and salsa</i>	£5.25	
Pan Fried Butter Basted Scallops <i>with chorizo sausage, served with crisp leaves & balsamic glaze</i>	£5.95	
Roasted Ballantine Duck Leg <i>stuffed with thyme, sausage meat and prunes, served with new potatoes and thyme jus</i>	£6.95	

Mains

Pan Fried Fillet of Seabass <i>served on a mussel & crayfish tagliatelle</i>	£13.25	
Pan Fried Duck Breast <i>served with fondant potatoes, seasonal vegetables and a sweet cherry sauce</i>	£14.95	
Whole Lobster Thermador <i>served with asparagus wrapped in parma ham, sauté potatoes and chorizo</i>	£29.95	
Mediterranean Vegetable Tagliatelle – <i>aubergine, courgette, peppers, onions, olives and sun blushed tomatoes in a rich tomato and red wine sauce</i>	£10.95	V
Chargrilled Pork Tenderloin <i>served with a rich mushroom & garlic sauce, new potatoes & seasonal vegetables</i>	£14.25	
Fillet of Beef Medallions <i>in a port jus, served with a blue cheese duchesse & seasonal vegetables</i>	£16.95	
