

A La Carte Menu

Starters

Smoked Mackerel Mousse

Encased in oak smoked Salmon served with a refreshing yoghurt and cucumber dressing infused with fresh mint. £6.95

Freshly made Soup of the Day (V)

Served with a freshly baked bread roll and butter. £5.65

Deep Fried Trio of Soft Cheeses (V) (*Brie, Camembert and Goats Cheese*)

Encased in a light almond crumb served on a selection of homemade preserves. £6.95

Duck Liver Paté

Flavoured with a hint of Armagnac wrapped in Parma ham served with a lightly spiced plum preserve and warm toasted baguette. £6.95

King Prawns

Sautéed in a garlic and chilli butter, topped with finely chopped pimentos infused with fresh ginger. £10.95

Roasted Asparagus

Wrapped in Parma Ham served with a traditional delicate Hollandaise. £7.50

Fresh Crab and Crayfish

Bound with a light Dill Mayonnaise served under a blanket of oak smoked salmon on a cushion of Lemon dressed leaves. £9.95

King Scallops

Encased in wafer thin pancetta, lightly seared served on a delicate tarragon mayonnaise. £10.95

Avocado and Prawn Salad

Dressed with a classic Marie-Rose sauce garnished with King Prawns. £8.50

Pressed Ham Hock and Duck Terrine

Served with a homemade orange and Whisky marmalade and warm walnut bread. £7.50

Deep Fried Calamari

Lightly spiced served with a delicate Lemon Mayonnaise. £7.50

Fresh Mussels

In a traditional white wine, garlic and cream sauce served with warm crusty bread. £7.95

Sautéed Wild Mushrooms (V)

In a rich Garlic Cream topped with a mild cheese fondue served with crisp garlic bread. £7.50

Lightly Spiced Fresh Crab Cakes

Served with a sweet chilli salsa and garlic mayonnaise. £7.50

Main Course Fish

Baked Fresh Halibut

On a cushion of baby spinach dressed with a delicate Hollandaise sauce served with thyme roasted cherry tomatoes and dauphinoise potatoes. £18.50

Grilled Whole Lemon Sole (Served off the bone)

Served with a lemon and parsley butter and sautéed baby new potatoes. £21.95

"Posh Fish and Chips"

Prime centre cut cod loin encased in a crisp beer batter, served with chunky chips, homemade tartar sauce and a crisp salad garnish. £13.95

Grilled Large Fresh Skate Wing

With a lemon and caper butter, served with baby new potatoes. £19.95

Bouillabaisse

A traditional French fish stew in a tomato, white wine, garlic and herb sauce perfumed with saffron, garnished with crustaceans and served with garlic bread. £16.95

Grilled Prime Centre Cut Cod Loin

Served on a cushion of creamed leeks, dressed with a light Irish cheddar and chive sauce with Marquis Potatoes. £15.95

Poached Fillet of Salmon

Dressed with a tomato and fine herb sauce topped with a mild stilton glaze served with duchess Potatoes garnished with feathered scallions. £15.50

Pan Fried John Dory

Served with a fresh crab and crayfish risotto topped with wild rocket and parmesan shavings. £22.50

Deluxe Fisherman's Pie

Topped with a light potato and mild cheddar crust, garnish with king prawns. £15.95

Pan Fried Fillet of Sea Bass

Served on a fresh crab cake with delicate saffron cream, garnished with crayfish. £17.95

Duet of King Scallops & King Prawns

King prawns in a garlic and chilli butter topped with finely chopped pimentos infused with fresh Ginger, King scallops encased in a wafer thin pancetta lightly seared on a delicate tarragon Mayonnaise served with a dressed Greek salad. £22.50

Deep Fried Monk Fish

Encased in a wholemeal and herb crumb, served on a sweet citrus sauce with a wild rocket Cherry tomato and red onion salad topped with crisp pancetta. £17.95

Main Course Meat

Roast Rack of Lamb

Served on a cushion of wild mushrooms with crisp lardons of bacon dressed with a rich mint jus with dauphinoise potatoes. £18.95

Prime Fillet of Beef (cooked to your liking)

Topped with caramelised onion and stilton glaze served on a potato rosti and fine ratatouille dressed with a rich claret jus. £22.50

Honey Roast Duck Breast

Served on a cushion of baby spinach dressed with a traditional orange syrup, served with lyonnaise potatoes. £16.95

Tender Fillet of Veal

Served on a potato rosti and creamed baby spinach dressed with a dark madeira jus garnished with puff pastry croissant filled with a delicate duck liver pate. £22.50

Roast Saddle of Venison (Best served pink)

Served on bubble and squeak dressed with a redcurrant and port wine jus garnished with petit florets. £19.95

Baked Succulent Supreme of Chicken

Filled with asparagus and French brie encased in parma ham. Dressed with a rich cider cream served with marquis potatoes. £15.75

Paupiette of Tender Loin of Pork

Filled with apple and stilton served on a cushion of creamed leeks dressed with a tomato and herb sauce served with dauphinoise potatoes. £15.95

From the Grill

Prime Rib Eye Steak (cooked to your liking)

Served with mushroom, tomato, onion rings and chunky chips.
10oz: £17.95 12oz: £19.95 16oz: £23.50

Main Course Vegetarian

Wild Mushroom Risotto

Topped with wild rocket and parmesan shavings infused with a fresh herb oil. £13.95

Mixed Bean Cassolette

In a lightly spiced tomato and herb sauce, entwined with baby spinach served with crisp garlic bread. £13.95

Avocado and Cherry Tomato Tart

Topped with a trio of soft cheeses served with a dressed salad garnish. £13.95

Side Orders: £3.50

Chips; Sauté Potatoes; New Potatoes; French Beans; Courgettes; Mange Tout;
Rocket & Parmesan Salad; Mixed Salad; Tomato & Basil Salad. Spinach £4.95

Menu correct at time of printing. Dishes may vary due to season and all items on our menus are subject to availability. Unfortunately we cannot guarantee that any of our food is free from nuts or traces of nuts, if you have any specific dietary requirements please speak to a member of staff before ordering. Fish dishes may contain small bones. All dishes are prepared and cooked fresh to order on the premises so cooking times may vary. All prices include VAT. Please Note: 10% Service Charge will be added