



SET MENU

Wednesday - Saturday 12.30pm to 2.30pm

Tuesday - Thursday 6.00pm to 10.00pm

STARTERS

Crispy squid, king prawns and mussels, lemon, garlic & chilli mayonnaise

Smoked mackerel pâté, apple and celeriac, pickled shallots

Soft shell crab in tempura batter, seaweed & lime dressing

Prawn cocktail, brown bread & butter

Pan seared Scallops, king prawn ravioli, shellfish sauce

Tiger prawns 'pil pil', garlic, chilli & smoked paprika

Crispy duck spring rolls & plum sauce

Scottish smoked salmon, crème fraiche, cucumber & crispy capers

Baked goats cheese, heritage beetroot & toasted pine nuts (v)

MAIN COURSES

Stone bass, Shetland mussels, light curry & white wine sauce

Jumbo tiger prawn & scallops, garlic & chilli butter (*£4 supplement*)

Smoked haddock, cod & salmon fish cake, crushed garden peas, parsley sauce

Grilled monkfish & king scallops, prawns & lemon butter sauce

Grilled Guernsey skate, brown butter & capers

Teriyaki cod, soy, radish & crispy noodles

Half lobster Thermidor or with garlic butter & parsley (*£4 supplement*)

Cornish cod fried in beer batter

Seared calves liver, smoked bacon, caramelized onions

Harissa spiced rump of lamb, chilli & coriander houmous

Honey soy glazed pork belly, hispi cabbage, garlic & ginger

8oz grilled Angus sirloin steak, 28 day matured

English asparagus risotto, garden peas, mint & toasted pine nuts

2 courses 23.50 / 3 courses 29.50

SIDE DISHES

Triple cooked chips | Thin chips | Lyonnaise potatoes | Mixed salad | Beef tomato salad with basil pesto **4.00**

Dauphinoise potatoes | Honey glazed carrots | Buttered spinach | Creamed savoy cabbage & smoked bacon **4.50**

Fine beans with sesame & soy | Cauliflower cheese

Discretionary 10% service charge will be added to your bill

Food allergies and intolerances – if you require further information please speak to a member of staff