



## SET MENU

Wednesday - Saturday 12.30pm to 2.30pm

Tuesday - Thursday 6.00pm to 10.00pm

Friday 6pm to 7pm

## STARTERS

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

Soft-shell crab in tempura batter, seaweed mayonnaise & lime dressing

Prawn cocktail, brown bread & butter

Classic Provençal fish soup

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

Pan-fried stone bass, samphire, lemon, green herb dressing

Grilled monkfish, lemon sole, prawns & lemon butter sauce

Grilled Guernsey skate, brown butter & capers

Miso cod, soy, spring onions & radish

Half lobster thermidor or with garlic butter & parsley (*£7 supplement*)

Cornish cod fried in beer batter

Seared calves liver, smoked bacon, caramelized onions

Roast rump of lamb, parsnip purée, sautéed wild mushrooms (*£5 supplement*)

Slow roasted pork belly, butternut squash purée, cider sauce

Surf n turf, Angus sirloin steak, king prawns (*£8 supplement*)

Pea & mint risotto, toasted pine nuts

**2 courses 23.50 / 3 courses 29.50**

## SIDE DISHES

Triple cooked chips | Thin chips | Lyonnaise potatoes | Mixed salad | Tomato & shallot salad **4.00**

Dauphinoise potatoes | Tenderstem broccoli, garlic & chilli | Buttered spinach | Creamed savoy cabbage & smoked bacon | Fine green beans | Cauliflower cheese | Crispy fried Halloumi **4.50**

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

For any allergies and intolerances, please advise a member of staff before ordering.

Menu items subject to change due to availability