

Lunch Set Menu

2 courses 23.50 / 3 courses 29.50
Wednesday– Saturday 12.30pm to 4.30pm

Starter

Crispy Squid

Chilli mayonnaise

Prawn Cocktail

Brown bread & butter

Crispy Duck Spring Rolls

Plum sauce

Soft Shell Crab

Seaweed mayonnaise & lime dressing

Tiger Prawn 'Pil Pil'

Chilli & paprika

Scottish Smoked Salmon

Crème fraîche, capers & pickled shallots

Classic Provençal Fish Soup

Parmesan croûtons

Goat Cheese

Heritage beetroot & pine nuts

Main Course

Guernsey Skate

Brown butter & capers

Pan-fried Scottish Salmon

Samphire & green herb dressing

Peterhead Cod

Beer battered & tartare sauce

Cornish Lemon Sole Fillet

Prawns & lemon butter sauce

Miso Cod

Soy & radish

Half Lobster

*Thermidor or garlic Butter
(£7 supplement)*

Seared calves Liver

Smoked bacon, onions

Roast Rump of lamb

*Parsnip purée, wild mushrooms
(£5 supplement)*

Slow Roasted Pork Belly

Butternut squash, cider sauce

Dessert

Sticky Toffee Pudding

Vanilla ice cream

Classic Banoffee Pie

Caramelised bananas

Raspberry Pavlova

Meringue, Chantilly, Raspberry sorbet

Chocolate Mousse

Marshmallow, caramel, honeycomb

Crème Brûlée

Baileys, almond biscuit

Cheesecake

Passionfruit & Mango

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

Evening Set Menu

2 courses 26.50 / 3 courses 32.50

Tuesday– Thursday 18.00pm to 10.00pm

Friday 6.00pm to 7.00pm

Starter

Crispy Squid

Chilli mayonnaise

Prawn Cocktail

Brown bread & butter

Crispy Duck Spring Rolls

Plum sauce

Soft Shell Crab

Seaweed mayonnaise & lime dressing

Tiger Prawn 'Pil Pil'

Chilli & paprika

Scottish Smoked Salmon

Crème fraîche, capers & pickled shallots

Classic Provençal Fish Soup

Parmesan croûtons

Goat Cheese

Heritage beetroot & pine nuts

Main Course

Guernsey Skate

Brown butter & capers

Pan-fried Scottish Salmon

Samphire & green herb dressing

Peterhead Cod

Beer battered & tartare sauce

Cornish Lemon Sole Fillet

Prawns & lemon butter sauce

Miso Cod

Soy & radish

Half Lobster

*Thermidor or garlic Butter
(£7 supplement)*

Seared calves Liver

Smoked bacon, onions

Roast Rump of lamb

*Parsnip purée, wild mushrooms
(£5 supplement)*

Slow Roasted Pork Belly

Butternut squash, cider sauce

Dessert

Sticky Toffee Pudding

Vanilla ice cream

Classic Banoffee Pie

Caramelised bananas

Raspberry Pavlova

Meringue, Chantilly, Raspberry sorbet

Chocolate Mousse

Marshmallow, caramel, honeycomb

Crème Brulee

Baileys, almond biscuit

Cheesecake

Passionfruit & Mango

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