

SET DINNER MENU

2 COURSES 31.50 | 3 COURSES 37.50

Tuesday – Thursday 5.30pm to 10pm - Friday 5.30pm to 6.30pm

STARTERS

CRISPY SQUID

Sweet chilli mayonnaise

SEVERN & WYE SMOKED SALMON

Lemon crème fraîche, capers

LOBSTER BISQUE

Lemon, puff pastry, crab

SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

KING PRAWN COCKTAIL

Brown bread & butter

DUCK SPRING ROLLS

Asian pickles, plum sauce

TIGER PRAWNS 'PIL-PIL'

Smoked paprika, chilli, garlic

GOAT'S CHEESE

Heritage beetroot, pine nuts

MAIN COURSE

PETERHEAD COD

Beer battered, tartare sauce

ANGUS SIRLOIN STEAK

Béarnaise sauce

MONKFISH & LEMON SOLE

Prawns, lemon butter sauce

CORNISH HAKE

Heritage tomatoes, violet artichokes

SCOTTISH SALMON 29.50

Peas, asparagus, Noilly Prat cream sauce

SALT MARSH LAMB RUMP

*Charred peppers, sunblush tomatoes,
Gordal olives, anchovies*

GUERNSEY SKATE

Brown butter, capers

MISO COD

Soy, radish

HALF LOBSTER

*Thermidor or garlic butter
(£8 supplement)*

SURF N TURF

*Angus sirloin, king prawns
(£7 supplement)*