



Available inside and out – timings below!

We are only taking bookings for inside.

Starter/snack *Served in boxes outside*

Onion rings, BBQ sauce £3.5

Halloumi chips £4

Garlic, chilli king prawns £4.95

Cider poached chorizo £4

Soup, fresh bread £5

4 grilled Langoustine, Ndjua butter, £12

Mains

Beef burger, brioche bun £12.95
£20

8 Grilled Langoustine, Ndjua butter

Chicken breast, tomato, mozzarella £12.95

Breaded haddock £12.95

Minute steak baguette, caramelised onion, mustard mayo £12.95

All above are served with hand cut chips, house salad

Mussels in garlic cream sauce £13 .50

Salmon Niçoise salad £11.95

Feta citrus salad £8.5

Sharing Platters for Two

Cheese platter

Blue, brie, smoked cheddar, cheddar, olives, pickles
house chutney, bread, crackers £16

Meat platter

Serrano ham, chorizo, salami, roast ham, olives
pickles, house chutney, bread, crackers £16

Fish platter

Smoked salmon, smoked mackerel pate, whitebait
Atlantic prawns, Marie Rose sauce, oatcakes, bread
lemon £20



Restaurant / Restaurant Patio Only

Starter

Asparagus, poached egg, shaved Parmesan £8.5

Whole dressed crab, house salad, Marie Rose sauce £10.5

Cullen skink £7.5

Chicken liver and Foie Gras parfait, brioche, piccalilli, watercress £10

Main course

Lamb rump, celeriac puree, braised baby leek, potato fondant,
red wine jus £21

8oz dry aged sirloin steak, Nduja butter, house salad, hand cut chips £26

Lentil and tomato samosa, fennel salad, raita £12.95

King prawn, clam, fresh spaghetti, courgette, fish bisque £15.5

Seared sea bream fillet, cous cous, broad beans, artichoke barigoule £ 17

Dessert

Eaton mess, strawberry sorbet £6.5

Vanilla cheesecake, pineapple and mango compote £6.5

Sticky toffee pudding, toffee sauce, vanilla ice cream £6.5

Chocolate salted caramel peanut sphere, chocolate sauce, raspberry sorbet
£6.5