



### **Breads...**

Selection of fresh breads with balsamic vinegar, chilli oil and extra virgin olive oil £7 (Add Hummus for £1)

Garlic bread £6.50

Garlic bread topped with cheese £7

### **Seafood Specials...**

Seafood Platter – ½ Native Lobster, Dressed crab, Crevettes, smoked salmon, trout pate and grilled Haddock in garlic butter and fresh bread and butter. For two people £70

½ Native Lobster served with a Side Salad and Sauteed new potatoes £26

Dressed crab served with a side salad and Frites £20

### **Starter...**

Homemade Spiced Tomato and carrot soup served with bread and butter £9

Charcuterie – selection of salamis, parma ham and cheeses with olives, hummus, pesto and fresh bread £14

Poached mackerel pate served with brown toast £11

Chicken liver parfait with chutney and toast £11

Baked Camembert Served with Chutney and Breads £12

Fresh Cooked Crevettes Served with Garlic Aioli £12

Fresh oysters with a chilli vinegarette £2 each

Smoked haddock kedgeree £12

***If you have any dietary requirements, please let a member of staff know and we will assist you.***

### **Mains...**

Sirloin steak served with cherry vine tomatoes, chips and vegetables or a side salad £26 (add a peppercorn or blue cheese sauce £4)

Battered fish and chips served with peas and tartar sauce £16

Zarzuela – a northern style Spanish casserole of fish, Tiger Prawns, Mussels, squid, and peppers in a chilli and tomato sauce served with bread £22

Chicken Caesar salad – Lettuce, chicken breast, boiled egg, anchovies, croutons, parmesan and Caesar dressing £17

Cheeseburger in A brioche Bun Served with Chips and a Salad Garnish £17

Baked Fillet of Salmon Topped with Teriyaki Sauce on a Bed of Egg Noodles and Vegetables tossed in soy Sauce £19

Slow roasted rump of lamb with dauphinoise potatoes, vegetables and a red wine sauce £20

BBQ Beef Rib with frites and salad £20

Spinach and broccoli tart with frites and salad £20

### **Extras and Sides...**

Selection of seasonal vegetables £5

House side salad with homemade honey and mustard dressing £6

Chunky chips or frites £5

### **Homemade Desserts...** Served with a choice of custard, cream or ice cream

Treacle tart £8.50

Warm Chocolate brownie with a Salted Caramel Sauce £8.50

Apple crumble £8.50

Key lime pie £8.50

Chocolate Chip Cheesecake £8.50

Affogato – single espresso served with 1 scoop clotted cream ice cream and Amaretti biscuit £8 add a glass of baileys, amaretto or Cointreau for £4.20

Selection of new forest ice cream - Clotted cream, strawberry, chocolate, honeycomb, coffee mocha swirl, Salt Caramel, mango sorbet

1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00

Cheeseboard -selection of cheese served with biscuits and homemade chutney £13