



### **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 and cheese £7

### **Tapas...**

Salt and pepper squid £8

Tiger tail prawns cooked in Cajun butter £8

Breaded whitebait £7

Selection salami £7

Fish Goujons £7

### **Starters...**

Homemade French onion soup served with breads and butter £10

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

Fanned avocado with prawns in marie rose sauce £12

Smoked Salmon Served with Brown bread and Butter £12

Fresh cooked crevettes served with garlic aioli £12

Satay Chicken with a Satay Dipping Sauce £12

Moules mariniere starter £13 Add frites for a main £18

Pan Seared Scallop and Bacon Salad Starter £13 Main £19

**If you have any allergies or dietary requirements, please let a member of staff know and we will provide our allergen menu and assist you**

### **Mains...**

Fillet steak served with roasted shallot, chips and vegetables or a side salad £30 add peppercorn sauce or blue cheese sauce £4

Zarzuela – a northern style Spanish casserole of fish, tiger prawns, mussels, squid, and peppers in a chilli and tomato sauce served with bread £23

Beer battered fish and chips served with peas and tartare sauce £18

Potato gnocchi in a creamy white wine sauce served with broccoli £18

Chicken breast stuffed with cream cheese & garlic wrapped in parma ham in a white wine sauce served with sauteed potatoes & vegetables £19

Pork fillet in a tarragon sauce served with sauteed mushroom, new potatoes and vegetables £19

Seafood Linguine- Squid, Tiger Tail Prawns and Mussels Tossed with Linguine, Tomato, Red Onion, Chilli and White Wine £19

Sauteed Lambs Kidneys in Red Wine, Served with Rice £18

### **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

Apple crumble £8.50

Crème Brulee £8.50

Chocolate amaretto moose £8.50

Brioche bread and butter pudding £8.50

Sticky toffee pudding £8.50

Honey and Lemon Cheesecake £8.50

Affogato 1 scoop clotted cream ice cream, single espresso and homemade amaretti biscuits £8

Add a glass of baileys, amaretto or Cointreau for £4.20

Cheeseboard -Black bomber cheddar, Waterloo brie, Brighton blue and Mayfield served with biscuits and homemade chutney £13

Selection of new forest ice cream - clotted cream, strawberry, chocolate, salted caramel, honeycomb, coffee mocha swirl, Stem ginger, mango sorbet - 1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00