

Starters

- Duck Spring Roll 12.5
Duck Confit Spring Roll with Mango & Chilli Sauce
(Vegan Option available)
- Flamed Mussels 12.5
Shetland Blue Mussels in a Sriracha Butter Sauce with White Wine and Herbs served with Grilled Bread
- Arancini 10.5
Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic, Parmesan & Smoked Pepper Sauce (V)
- Caramelised Goats Cheese 10.5
Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree V GF
- Sticky Beef 14.5
Crispy Beef with a Carrot, Cucumber and Red Onion Salad, Chili Dressing and Cashew Nuts
- Pan Fried Black Tiger Prawns 13
Fresh Chili, Smokey Garlic and Tomato Sauce with Burnt Lime and Grilled Bread
- Salt and Pepper Crispy Squid 11.50
Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise and Fresh Chili
- Smoked Salmon 12
Scottish Smoked Salmon, Dill Horseradish Cream, Pickled Shallots, Baby Capers & Buttered Granary Bread
- Soft Shell Crab 14
Tempura Battered Soft Shell Crab, Chili and Lime Dressing, Sweet Chili Sauce, Asian Salad
- Italian Parma Ham 12.5
Wild Rocket, Parmesan Shaving, Sun Dry Tomatoes, Olive Tapenade and Balsamic Onions

Main Course

- Atlantic Cod Loin 25.5
Served Grilled or in Crispy Beer Batter with Triple Cooked Chips, Mushy Peas and Tartare Sauce (GF)
- Moroccan Spiced Lamb Rump 26.5
Served with Coriander Hummus, Herb Roasted Jersey Royals, Wild Mushrooms & Rosemary Jus
- Pan Fried Monkfish and Scallops 27.5
Pan Fried Monkfish and King Scallops with Cold Water Prawns, Asparagus, Jersey Royals and Hollandaise Sauce
- Green Vegetable Curry 18.5
With Coconut Rice & Pak Choi VG GF
ADD TIGER PRAWNS FOR £6
- Guernsey Skate 25.5
Cooked to your liking, Grilled or Meuniere with Brown Shrimps, Burnt Butter, Capers, and Tenderstem Broccoli (GF)

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you. Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available

Cornish Lemon Sole Fillets & Black Tiger Prawns 27.5
Roasted Asparagus, Broccoli, Samphire, Sweet Potato Purée and Lemon Butter Sauce

10oz 32-Day Aged Sirloin Steak 28
Roasted Mixed Peppers, Glazed Shallot, Bearnaise Sauce, Red Wine Jus & House Fries
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £5

8oz 32-Day Aged Fillet Steak 36
Roasted Mixed Peppers, Glazed Shallot, Bearnaise Sauce, Red Wine Jus & House Fries
SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £5

Pan Seared Scottish Salmon 24
Smoked Bravas Potatoes, Mixed Heritage Tomatoes, English Asparagus & Lemon Butter Sauce

Duck Breast Salad 22.5
Pan Seared Duck Breast, Pak Choi, Pickled Shallots, Red Cabbage, Orange, Cashew Nuts and
Hoisin Dressing

Pan Seared Ahi Tuna 26.5
Marinated Yellow Fin Tuna Steak with a Sesame Crust, Sweet Potato Purée, Grilled Asparagus, Bok
Choi and Spicy Aioli

Spicy Tiger Prawn Linguine 21.5
Cooked in a White Wine and Butter Sauce with Cherry Tomatoes, Garlic Oil and Fresh Chillies

Side Dishes

House Fries 4.5 VG

Hand Cut Triple Cooked Chips 5.5 VG

Tenderstem Broccoli, Chilli Flakes and Fresh Garlic 5 VG GF

Roasted New Potatoes with Herbs and Seasoned Butter 4.5 V

English Asparagus with Hollandaise Sauce and Smoked Paprika 5.5

Honey and Soy Glazed Fine Beans with Mixed Sesame Seeds 4.5 VG

Honey Glazed Carrots 5 V GF

Tomato and Red Onion Salad 4.5 VG GF

Creamy Mash Potatoes V GF 4.5

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À La Carte Desserts

Selection of Ice Creams and Sorbet 2.5/Scoop
Please ask your server for today's selection (VG) GF

Belgian Chocolate Fondant 8
Vanilla Ice Cream
Please allow for 12-minute cook time

Roast Pineapple 7
Coconut Butterscotch, Vanilla Ice Cream GF VG

Homemade Profiteroles 8
Chantilly Cream and Belgian Chocolate Sauce

Chef's Choice Cheesecake 8
Please ask you Server for today's selection

Cheese Platter 14
Biscuits, Grapes, & Chutney

Affogato 6
Vanilla Ice Cream, Single Espresso GF

Apple Tarte Tatin 7
Caramelised Apples, Vanilla Bean Ice Cream, Salted Caramel Sauce

Sticky Toffee Pudding 8
Butterscotch Sauce and Vanilla Ice Cream

For Our Little Guests

Fish and Chips in Crispy Batter 12.5
Penne Pasta in Tomato Sauce/Plain 10.5

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