

2 Courses £27.95
Tuesday – Thursday all day, Friday & Saturday 12-3

Starters

Smoked Salmon

Scottish Smoked Salmon, Dill Horseradish Cream, Pickled Shallots, Baby Capers & Buttered Granary Bread

Arancini

Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic and Parmesan V

Salt and Pepper Squid

Crispy Fried Squid with Lime Mayonnaise and Fresh Chilli

Spanish Chorizo

Spiced Chorizo with Coriander Hummus, Grilled Mixed Peppers, Salsa Verde, and Ciabatta

Flamed Mussels

Shetland Blue Shell Mussels with Sriracha Butter Sauce, White Wine, Fresh Herbs & Bread

Caramelised Goats Cheese

Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree GF V

Classic Atlantic Prawn Cocktail

Fresh Tomatoes, Cucumbers and Iceberg Lettuce with Mary Rose Sauce, Greenland Prawns and Buttered Granary Bread

Mains

Atlantic Cod Loin

Served Grilled or in Crispy Beer Batter, Triple Cooked Chips, Mushy Peas & Tartare Sauce

Butterfly Cajun Chicken Breast,

Arrabbiata Linguine with Fresh Cherry Tomatoes, Fresh Garlic and Chilli Flakes

Spicy Tiger Prawn Linguine

Cooked in White Wine and Butter Sauce, Cherry Tomatoes, Garlic Oil and Fresh Chillies

Suffolk Pork Belly

Hispi Cabbage, Truffle Cream Potatoes, Pancetta Crisp and Port Reduction GF

Dutch Calves' Liver

Milk Fed Calves Liver with Truffle Mash Potatoes, Seasoned Veg, Rich Jus and Smoked Bacon GF

Guernsey Skate

Cooked to your liking. Grilled or Meunière with Brown Shrimps, Burnt Butter, Capers and Baby Potatoes

Pesto and Goats Cheese Risotto

With Parmesan, Fresh Basil and Rocket Leaves

SET-MENU DESSERT OPTIONS

Selection of Ice Creams and Sorbet

Please ask your server for today's selection VG GF

Roast Pineapple

Coconut, Butterscotch, Vanilla Ice Cream VG GF

Affogato

Vanilla Ice Cream, Single Espresso GF

Homemade Profiteroles

Chantilly Cream, Belgian Chocolate Sauce and a Scoop of Vanilla Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

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