

2 Courses £33.95 Tuesday – Saturday All Day

STARTERS

Salt and Pepper Crispy Squid

Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise and Fresh Chilli

Smoked Salmon

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

Italian Parma Ham

Wild Rocket, Parmesan Shavings, Sundried Tomatoes, Olive Tapenade, Balsamic Onions and Virgin Olive Oil GF

Stuffed Mushrooms

Baked Portobello Mushrooms stuffed with Boursin Cheese, Caramelised Balsamic Onions and Mix Leaves Salad GF/VG

Tiger Prawns Pill' Pill'

Fresh Chilli, Garlic, Shallots, Smoked Paprika, White Wine and Toasted Ciabatta

Flamed Mussels

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

Caramelised Goats Cheese

Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree GF/VG

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 (GF) or in Crispy Beer Batter, Triple Cooked Chips, Mushy Peas & Tartare Sauce

Scottish Sirloin

6oz Sirloin Steak with Grilled Portobello Mushrooms, French Fries and Peppercorn Sauce (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 Buttered New Potatoes

Suffolk Pork Belly

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

Wild Mushroom and White Truffle Risotto

English Asparagus, Wild Rocket Salad and Parmesan Cheese GF

Pan Seared Scottish Salmon

With Chilli and Garlic Tenderstem Broccoli, Heritage Cherry Tomatoes and Hollandaise Sauce GF

Norfolk Bronze Turkey

Roast Turkey with all the Trimmings, Rich Cranberry Jus and Pig in Blanket (GF)

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 and Belgian Chocolate Sauce

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Traditional Christmas Pudding

Served with a Warm Brandy Sauce

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.
VG – Vegetarian GF – Gluten Free