



Starters

Chef's Soup of the Day 10.5

Served with Toasted Ciabatta GF

Salt and Pepper Crispy Squid 11.5

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

Classic Atlantic Prawn Cocktail 12

Fresh Tomato, Cucumber and Iceberg Lettuce with Mary Rose Sauce, Greenland Prawns and Buttered Granary Bread GF

Flamed Mussels 13.5

Shetland Blue Mussels in a Sriracha Butter Sauce with White Wine and Herbs Served with Grilled Bread GF

Burrata 13.5

Parma Ham, Sun blessed Tomatoes, Pickled Shallots and Balsamic Crostini

Sticky Beef 15.5

Crispy Beef with a Carrot, Cucumber & Red Onion Salad, Chilli Dressing & Cashew Nuts GF

Caramelised Goats Cheese 12.5

With Baked Beetroot, Roasted Nuts, Basil Oil & Red Beetroot Puree GF

Panfried King Prawns and Chorizo 14.5

In a Caper, Garlic and White Wine Butter, Served with Grilled Bread GF

BBQ Soy Spare Ribs 13.5

BBQ Soy Glazed Ribs, Sesame Seeds, Toasted Sesame Seed Oil, Cucumber & Spring Onion Salad

Stuffed Mushroom 11.5

With Caramelised Balsamic Onions, Boursin Cheese and a Baby Leaves Salad GF

Mains

Atlantic Cod Loin 26.5

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

Monkfish and Scallops 28.5

With Cold Water Prawns, Jersey Royals, Asparagus & Hollandaise Sauce GF

Black Tiger Prawn Risotto 25.5

Tiger Prawns, Cherry Tomatoes, Courgettes, Garlic and Herbs GF

Guernsey Skate 25

Cooked to your liking – Grilled (GF) or Meuniere, With Brown Shrimp, Burnt Butter, Capers and Tenderstem Broccoli

Seafood Linguini 25.5

Black Tiger Prawns, Mussels & Calamari, Chilli, Garlic, Cherry Tomatoes with a White Wine Tomato Sauce

Pan Seared Scottish Salmon 24

Smoked Bravas Potatoes, Mixed Heritage Tomatoes, English Asparagus & Lemon Butter Sauce

Dutch Calves' Liver 24.5

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

Roast 32 Day-Aged Sirloin of Beef 26.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus

Roast Rump of Essex Lamb 28.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus

Roast Suffolk Chicken Supreme 24.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus

Roast Pork Belly 24.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus

Mixed Meat Roast (All of our Roast Meats) 33.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus

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