



Starters

Bread & Olives ~ 6

Ciabatta Bread, Mixed Olives, Green Olive Tapenade, Infused Whipped Butter

Jersey Rock Oysters (GF) ~ 4 Each or 20 for 6

With a Red Wine Shallot Vinaigrette

Prawn Star Martini ~ 11

King Prawns in a Home-Made Marie-Rose Sauce With Lettuce, Paprika Cracker & Lemon

Tiger Prawns ~ 14

Headless & Butterflied, cooked in a Garlic-Citrus Butter, With Ciabatta slices

Potato & Cauliflower Aloo Gobi Curry (V) (Hot) ~ 8

With Basmati Rice & a Garlic – Coriander Naan

Fresh Lobster ~ 24

1/2 Hot Buttered Lobster with Garlic & Herb Butter or Thermidor Sauce (1 1/4 lb. uncooked) (GF)

Pan Seared Scallops ~ 14

With Pea Puree, Pancetta & Mixed Peppers

Devil's on Horse Back ~ 6

Dates wrapped in Bacon, in a Mustard Cream Sauce, With Ciabatta Slice & Whipped Butter

Lamb Best End ~ 10

French Trim, Lamb Cutlet, Served on Butter & Parsley Mash with a Red Wine Jus

Pork Trio ~ 10

Pan fried Pork Loin, with Crispy Bacon & Black Pudding, Apple Sauce, Sage, Lemon and Garlic

Goats Cheese Salad (V) ~ 9

Served on a Pan-Fried Portobello Mushroom, Mixed Leaf, Walnuts and Balsamic dressing

Saute Garlic Chestnut Mushroom Salad ~ 9 (Ve)

Fennel, Pesto & Mozzarella Arancini ~ 11
With Balsamic Pomodoro & a Garlic Pesto Dressing

Mains

Mediterranean Vegetable Tart (Ve) ~ 14

Warmed Tenderstem Broccoli & New Potato Salad

King Prawn & Chorizo Tagliatelle ~ 18

Creamy Garlic, Parsley & Chili Sauce, Spinach & Cherry Tomato's

Line Caught Salmon Fillet ~ 17

Ratatouille, Tenderstem Broccoli, Lemon & Dill Infused Cream Cheese & Lemon, Garlic & Dill Dressing

Baked Atlantic Cod ~ 17

Herb Crumb, Spinach Sauté Potatoes, Asparagus & a Champagne & Saffron Butter

Fresh Lobster ~ 48

Whole Hot Buttered Lobster with Garlic & Herb Butter or Thermidor Sauce (1 1/4 lb. uncooked) (GF)

Full Monty Burger ~ 15

Beef, Chicken or Thai Infused Vegan Patty
Mature Cheddar, Streaky Bacon, House Sauce, Lettuce & Red Onion, Tomato, Gherkin & a Onion Ring with Chips.

Add 1/2 Lobster in Garlic Butter or Thermidor Sauce + 24

Surf & Turf ~ 49 1/2 Lobster in Garlic Butter or Thermidor Sauce with 8oz 28 Day Matured Fillet Steak, Grilled Portobello Mushroom & Beef Tomato

Fillet Steak ~ 32

8oz 28 Day Matured Fillet Steak, Triple Cooked Chips with Truffle Oil & Parmesan, Grilled Portobello Mushroom & Beef Tomato, Served with Peppercorn Sauce

Free Range, Skin-On, Chicken Supreme ~ 16

Served with a Sauvignon Blanc & Mushroom Sauce, Sauté Potatoes, Courgette & Asparagus

Lamb Trio ~ 27

Lamb Best End, Mini Shepard's Pie & Braided Lamb Leg Served with Red Wine Jus & Tenderstem Broccoli

Potato & Cauliflower Aloo Gobi Curry (Hot) (V) ~ 15

With Basmati Rice & a Garlic – Coriander Naan

Chateaubriand ~ 69

Perfect steak for sharing between two, Served with Chips, Mac' N Cheese, Broccoli, Asparagus & Courgette and Peppercorn Sauce

Sides

Sauté Potatoes ~ 4

Fries ~ 4

Triple Cooked Chips with Truffle Oil & Parmesan 5

Gratin dauphinois - 5

Mac'n'Cheese ~ 5

Garlic Ciabatta Bread ~ 4

Broccoli, Asparagus & Courgette ~ 4

