



Starters

- Asparagus** with poached egg and hollandaise sauce (GF, V) £6
- Duck Liver Parfait** with tomato chutney, cornichons, toasted focaccia (GFO) £6.50
- Chicken/Tofu/Halloumi Caesar Salad** chicken, bacon, anchovies, soft boiled egg, cos lettuce, croutons (GFO, VO, VeO) £8 or main course £13.50
- Pork & Shrimp Wonton** with hoisin and plum sauce £7
- Oven baked panko garlic prawns** with toasted focaccia (GFO) £8
- Wild Mushroom Arancini** with sundried tomato and basil sauce (v, ve) £6.50
- Salt & Pepper Calamari** with lemon aioli (GFO) £7
- Mini Lamb Kofte Kebabs** with tzatziki, flat bread and Greek salad (GFO) £7.50

Mains

- Cambodian Chicken Curry** with baby corn and courgette, steamed rice (GF, Tofu - VO, VeO) £16
- 10oz Ribeye Steak** beef tomato, portobello mushroom, onion rings, triple cooked chips (GFO) £22
Add Mac n cheese £3 or Peppercorn £2 / blue cheese sauce £2
- Soft Shell Crab** with garlic & parmesan new potatoes, asparagus, corn n salsa verde £17
- Jerk Chicken Bowl** with rice, peas, mango & pineapple salsa, avocado, jerk BBQ sauce (GF) £14.50
- Fish & Chips** hand-cut triple cooked chips, smashed minted peas, tartare sauce (GFO) £15.50
- Double Bacon Burger, 2x 4oz patties** with crispy shallots, smoked Gouda, lettuce, Beef tomato, pickles, BBQ sauce, skinny fries & slaw (GFO) £15.50
- Fully loaded Cajun Chicken Burger**, bacon, guacamole, cheddar jack, lettuce, Beef tomato, skinny fries & slaw (GFO) £15
- Mariners Pie 'n' Mash** with seasonal veg and a gravy £13.50
- Lamb Rump** with dauphinois potatoes, pea puree, asparagus and mint jus (GF) £13.50
- Sea Trout, confit egg yolk** with a prawn and pea risotto £17
- Vegan Burger, mushroom & roasted pepper**, with sweet potato fries (GFO, V, Ve) £15

Sides

Hand cut triple cooked chips £3.50, House salad £3, Seasonal veg £3, Skinny fries £3,
Cheesy chips £4.50, Garlic bread £3, Cheesy garlic bread £4, Mac n Cheese £4.50,
Parmesan & Truffle Fries £4.50, Sweet Potato fries £4, Onion Rings £3.50

GF – Gluten free, **GFO** – Gluten free, **V** – Vegetarian, **Ve** – Vegan, **O** - Option

Allergy & Intolerance information is available on request. Please advise us if you have any food allergies and intolerances before you order. Some dishes can be modified to gluten free or vegans. We will do our best to accommodate you. We are NOT a nut free kitchen.



Nibbles

Hummus with pitta bread (v, ve) £5

Whitebait with Tartare sauce £6

Bowl of Scampi with Tartare sauce £7

House Roasted nuts (v, ve) £3

Bowl of Olives (v, ve, GF) £3

Selection of home made breads with olive oil, balsamic or butter £4

Sticky Pork Belly bites with sesame glaze £5

Mariners sausage roll £3

Halloumi Fries with sweet chilli, sour cream, pomegranate and mint (v, GF) £6

Sandwiches / Lite Bites (Monday-Saturday lunchtime only)

All sandwiches are served with vegetable crisps & salad garnish

BLT £7.50 **Ham & Tomato** £7 **Toasted Cheese & Tomato** £6.50

Sausage & Caramelised Onions £7

Smashed Avocado & Smoked Salmon on toasted bread £9.50

Open steak s/w with caramelised onions and blue cheese, fries £11

Sharing platter for two Charcuterie, Cheese & Fish (GFO) £17

Desserts

Triple Chocolate Brownie with chocolate sauce, clotted cream (v) £7

Sticky Toffee Pudding with toffee sauce & vanilla ice cream (v) £7

Brioche Bread & Butter Pudding and custard (v) £7

Vanilla Pannacotta with raspberry compote and shortbread biscuit (GFO, v) £7

Rhubarb & Raspberry Semifreddo with lemonade jelly £7

Eton Mess (v, GF) £7

Trio of Ice Cream (v) £4.50

Childrens Menu

Scampi & Chips £8

Mini Fish 'n' Chips (GFO) £8

Sausage & Mash £8

Mac n Cheese with Garlic Bread (v) £8

Vegan Pasta & fries (v, ve) £8

Southern fried chicken strips with fries £8

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