

STARTERS

1/2 Dozen Irish Carlingford Oysters With Red Wine Vinaigrette £22.00

Provencal Fish Soup £13.50

Crispy Aromatic Duck and Pancakes £17.00

Pork and Prawn Asian Dumplings, Light Broth £16.25

White Crab, Atlantic Prawns, Avocado £16.50

Tiger Prawn Cocktail £16.50

Smoked Salmon, Cucumber Chives Caper Salad, Lemon Crème Fraiche £15.00

Tartlet of Mushroom Fricasse, Shaved Parmesan £14.50

Steamed Asparagus, Hollandaise Sauce £13.75

Black Tiger Prawns, Chilli Shallots Garlic Butter or Tempura £16.50

Razor Clams Confit, Onion Coriander, Chilli and Garlic £16.50

Stir Fried Squid Sichuan Pepper, Spring Onion and Oyster Sauce £15.50

Fried Soft Shell Crab, Luo Han Dipping Sauce £15.50

Pan Seared Scallops Pancetta, Apple Salad, Lemon Balsamic £16.00

Sticky Beef Salad, Sweet Chilli Vinaigrette £16.00 (small) £30.00 (large)

Steamed Mussels, White Wine Shallots and Cream £16.50



MAINS

Traditional Sunday Roast Sirloin with all the Trimmings- Only available on Sundays £34.00

Cod (Dark Sweet Soy Glaze or White Wine Cream, Samphire and Prawns or Battered) £27.50

Skate (Grilled with Atlantic Prawn, Capers, Brown Butter or Battered) £30.50

Seared Scallops, Monkfish, Atlantic Prawns, Lemon Butter Sauce £31.75

Salmon (Asparagus, Hollandaise or Chive Sweet Chilli, Prawns) £29.50

Roast Tandoori Monkfish Fillet Tail, Mango Salsa £33.50

Whole Dover Sole (Grilled or Meuniere) (On/Off the Bone) £49.50

Pan Seared Halibut, Tomato, Samphire Lemon Olive Oil £32.75

Sea Bass (Steamed with Spring Onion Ginger Soy or Thai Green Curry Aubergine, Bamboo Shoot) £38.50

Roast Chicken Supreme, Wild Mushroom £26.50

Whole Lobster Garlic Parsley Butter or Thermidor Sauce or Cold With Mayonnaise £49.50

Stir Fry Whole Lobster, Spring Onion, Ginger, Oyster Sauce £49.50

Surf & Turf (8oz) with Tiger Prawns £39.00 or 1/2 Lobster Garlic Butter/Thermidor Sauce £59.00

Fillet of Beef (10oz) £43.50
Fillet Beef Medallions (9oz) £39.50

Roast Rump of Lamb (9oz), Lemon and Garlic Yogurt, Cucumber £37.00

Asian Caramelised Fillet Beef Medallions (9oz) £39.50

Slow Cooked Belly of Pork, Seared Scallops, Burnt Apple Sauce £29.00



SIDES

£5.50

Hand Cut Fat Chips

Butter Parsley Charlotte Potatoes

Dauphinoise Potatoes with Onion

Mashed Potatoes

Jasmine Rice

Stir Fry Tender Stem Broccoli

Caramelized Fine Beans

Wilted Buttered Spinach

Cauliflower Cheese

Slow Roast Vegetables

Creamed Savoy and Bacon

Grilled Portobello Mushrooms

Green Leaf, Pine Nut, Sea Salt, Olive Oil

Tomato, Red Onion, Cucumber and Feta

Mix Salad

Steak Sauce: £4.50

Peppercorn or Bearnaise



VEGETARIAN

STARTERS

Gnocchi, Spicy Tomato, Shaved Parmesan £11.00

Tempura Vegetables, Luo Han Dipping Sauce £11.00

Stilton And Brocolli Soup £11.00

MAINS

Pappardelle Wild Mushroom, Toasted Pine Nuts £21.00

Braised Asian Monks Vegetables, Jasmine Rice £21.00

Vegetable Thai Green Curry, Jasmine Rice £21.00