



To begin

Mixed house bread selection, olive oil and balsamic vinegar £4

Starters

Fresh picked crab, celeriac remoulade, apple, and radish £8.50

Chef's homemade soup, house bread £5

Home cured duck breast, shaved fennel, watercress, and orange salad £8

Griddled asparagus, panko crumbed quail eggs, whipped parsley butter £7.50

Pan seared medley of seafood, bouillabaisse sauce and saffron aioli £9

Sweet potato coriander and ginger cakes, chilli, and tomato salsa £7

Seared fillet steak carpaccio, green bean and courgette salad, Dijon and tarragon dressing £7.50

Mains

Rack of lamb, pressed braised leg, fondant potatoes, pea and mint puree, sweet red wine, and balsamic jus £19.50

Fillet of hake, crab, lemon and spinach risotto, caper butter £18

Pan seared chicken breast, braised chicken and tarragon ravioli, buttered leeks, and wild mushroom sauce £18

Veggie options £14

Monkfish tail roasted with olive tapenade, tomato, squid, chilli, and butterbean stew £20

28 day hung Celtic pride 10 oz. ribeye with triple cooked chunky chips, rocket, red onion and parmesan £23

28 day hung Celtic pride 8 oz. fillet steak with triple cooked chunky chips, rocket, red onion and parmesan £24

All our food is homemade and handpicked with love by us for you to **ENJOY!**