

PRE STARTERS

£5.50

Mixed Olives, Gluten Free Bread, Roasted Walnut, Balsamic Vinegar, Olive Oil

Maldon Fresh Oysters - 6 pcs - £20.00

Apple, Shallots, Coriander, Honey, Red vine vinegar

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Roasted Pecan Nuts, Honey Glazed Figs

French Onion Soup V Gluten Free Croutons, Gruyere Cheese	£9.00	Sautéed Wild Mushroom VN Cashew Mousse, Shallot, Garlic, Parsley,	£12.00	Seared King Scallops <i>Avocado, Baby Gem, Marie Rose Sauce</i> ,	£15.00
Escargot Snails, White Wine Garlic Butter	£13.50	Toasted Gluten Free Bread Fillet Beef Carpaccio	£14.00	Pane Carasau Moules Mariniere	£14.00
Grilled Octopus	£14.00	Pepper Crust Seared Fillet Beef, Chimichurri, Rocket, Parmesan		White Wine, Shallots, Garlic, Parsley, Lemon	
Caramelized Pineapple, Grilled Spring Onion, Spicy Chilli Sauce		Parma Ham Halloumi Tomato Basil Sauce, Rocket, Pomegranate Glaze, Red Radish Grilled Goat Cheese VN	£13.50	Pickled Red Onion, Wild Rocket Lemon Dressing	£13.00

Spicy Prawns Pasta Cherry Tomatoes, Chilli, Lemon, Ginger, Garlic, Coriander	£22.00	• MAIN COURSE • Sea Bass Fillet Saffron Potatoes, Wilted Spinach, Baby Prawns, Lemon Butter Sauce	£28.00	Cornfed Chicken Supreme Mousseline Potatoes, Cauliflower, Broccoli, Carrots, Morel Velouté Cream Sauce, Herbs
Moroccan Stew V Sweet Potatoes, Bell Peppers, Aubergine, Ras El Hanout Yogurt, Gluten Free Bread	£18.00	Pave of Salmon Taleggio Potatoes Gratin, Tenderstem Broccoli, Olive Beurre Blanc	£25.00	Magret De Canard £24.00 Fondant Sweet Potatoes, Cavolo Nero, Citrus Jus
Fillet Beef Pasta Parmesan, Cherry Tomato, Truffle Oil, Garlic, Fresh Chilli	£20.00	Monkfish wrapped in Parma Ham Chive Mashed Potatoes, Spinach, Tomato Basil Sauce, Herbs	£30.00	Slow Roast Pork Belly Parsley Mashed Potatoes, Buttered Savoy Cabbage, Carrots, Apple Sauce, Sage Jus
Butternut Squash Risotto & Fresh Min Wild Rocket, Parmesan, Balsamic Reduction Chef's Lobster Pasta		Grilled Wild King Tiger Prawns Stir-fried Vegetables, Spiced Bell Peppers Coulis, Butter Garlic Lemon Sauce	£32.00	Lamb Fillet £27.00 Fondant Potatoes, Baby Beetroot, French Beans, Mint Jus
Fresh Chilli, White Wine, Cherry Tomatoes, Parsley, G	arlic	Grilled Tuna Steak Roasted White & Day Black Sesame Seeds, Rocket Baby Watercress Salad, Fresh Lemon	£30.00	Grilled Marinated Lamb Cutlets £27.00 Roasted Plum Tomatoes,
		Grilled Venison Haunch Steak N Braised Red Cabbage, Sweet Potatoes Purée,	£29.00	Rocket Balsamic Glaze

LOBSTER

STEAKS & GRILL

Tenderstem Broccoli, Chestnut Jus

SURF & TURF

Whole Lobster Thermidor
Lemon Garlic Parsley Butter, Parmesan, Sweet Potatoes Fries

Sirloin Steak
Whole Lobster Chilli Butter
Chilli Garlic Lemon Parsley Butter, Sweet Potatoes Fries

Fillet Steak
28 day matured 80z
Sirloin Steak
30 day matured 100z

Grilled Wild King Tiger Prawns £52.00
Lemon Garlic Parsley Butter Sauce

Rib eye steak
30 day matured 10oz

Lemon Garlic Parsley Butter Sauce
or

1/2 Buttered Lobster
Chilli Garlic Lemon Parsley Butter

Steaks are chargrilled and garnished with roasted plum tomatoes, rocket baby watercress , balsamic glaze
Choice of Stilton cheese sauce, green peppercorn sauce, Red wine Jus

OSIDES

£5.50 **Chunky Fries Sweet Potatoes Fries** £7.00 Sautêed Potatoes £6.00 Sautéed Chestnut Mushroom, Garlic, Parsley £5.50 **Buttered Spinach** £6.00 **Buttered Mixed Vegetables** £6.00 Potato Romano, Parmesan, Rosemary, Truffle Oil £6.50 Rocket Salad, Parmesan, Cherry Tomato, Balsamic Glaze £6.50 Mixed Salad, Tomatoes, Cucumber, Bell Peppers, Onion, Whole Grain Mustard Vinaigrette £6.50

SUNDAY SPECIAL

Roasted Striploin Beef, Aromatic Herbs
Roasted Rosemary Garlic Leg of Lamb
Whole Roasted Chicken Supreme
Roasted Kids Chicken Supreme
£25.95
£21.00
£12.00

or Lobster Thermidor

All roasts are served with roasted potatoes garlic and herbs, seasonal vegetables and gravy

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