



STARTERS

Shetland King scallops, cauliflower puree, citrus & pine nut dressing	14.50
Seared mackerel, pickled cucumber, horseradish	11.50
Creamy lobster soup, cognac, gruyere crouton	10.50
Salt & pepper squid, spring onion & cucumber dipping sauce	12.50
Crispy aromatic duck salad, plum sauce	12.50
Fried sticky beef, cashew nuts & cucumber salad	13.50
Baked goats cheese, heritage beetroot and toasted pine nuts (v)	10.50
Crispy soft shell crab, seaweed & lime dressing	13.50
Cornish crab & smoked salmon, pickled cucumber, avocado	14.50
Tiger prawns in Japanese panko crumbs, sweet chilli mayonnaise	14.50
Lobster & prawn cocktail	16.50

MAIN COURSES

Chef's Special

Pan fried barbary duck breast, honey soy glaze 22.50

Grilled monkfish, king scallops & prawns, lemon butter sauce	29.50
Wild seabass, violet artichokes, cherry tomato, basil & pine nut dressing	31.50
Cornish dover sole grilled or meunière (on or off the bone)	34.50
Grilled Guernsey skate, brown butter & capers	24.50
Teriyaki cod, soy, radish, crispy noodles	23.50
Lemon sole, prawns, samphire, tarragon, white wine sauce	28.50
Cornish cod fried in beer batter	18.00
Jumbo tiger prawns & scallops, garlic and a hint of red chilli	32.50
Whole lobster Thermidor	35.50
Whole lobster, garlic butter & parsley	35.50
Surf and Turf, fillet of beef, jumbo tiger prawn, Béarnaise sauce	35.50
Surf and Turf, fillet of beef, half lobster Thermidor	40.00
28 day aged Scotch fillet of beef, Béarnaise sauce	34.00
Roast rump of lamb, carrot & horseradish purée, mushroom jus	25.50
12oz grilled Angus sirloin steak, 28 day matured	29.50
Wild mushroom 'Wellington', Jerusalem artichoke, black truffle, aged Gruyère sauce	17.50

SIDE DISHES

Triple cooked chips Thin chips Dauphinoise potatoes Creamy mashed potatoes	4.00
Honey glazed parsnips Buttered spinach Creamed savoy cabbage & smoked bacon	
Fine beans & shallots Cauliflower cheese Mixed salad Braised red cabbage & Brussels sprouts	

Service charge is left to your discretion, except for parties of 6 and over, where a discretionary 10% will be added.

Food allergies and intolerances – if you require further information please speak to a member of staff

Please note that we cook in groundnut oil