

ALL DAY DINING

menu



**THE
SHORE**

GRILL & FISH HOUSE

SHARERS & NIBBLES

BRITISH CHARCUTERIE & CHEESE BOARD ^(gfa)	18.95
<i>Cobble Lane bresaola, fennel & garlic salami & coppa, coastal Cheddar, Somerset Brie, sourdough, cornichons, fig & orange chutney</i>	
VEGETARIAN ANTIPASTI BOARD ^{(v)(gfa)}	17.95
<i>Pimento stuffed olives, caperberries, caponata, stuffed vine leaves, grilled halloumi cheese, sourdough</i>	
ARTISAN BREAD SELECTION ^(v)	7.95
<i>Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter</i>	
CORN RIBS ^{(vg)(gf)}	8.95
<i>Togarashi seasoning, fresh lime, red chilli</i>	
MIXED OLIVES ^{(v)(gf)}	5.5
<i>Pimento stuffed Kalamata & Nocellara olives, caperberries</i>	
CRISPY SALT & PEPPER CHICKEN WINGS ^(gf)	9.5
<i>Crispy chicken, pineapple ketchup, pickled red onion, fresh red chilli</i>	

SANDWICHES & WRAPS

FISH FINGER WRAP ^(gfa)	12.95
<i>Hand made goujons, baby gem lettuce, onion & cucumber salad, minted peas & tartare sauce</i>	
EGG MAYONNAISE ^{(v)(gfa)}	7.95
<i>Red pepper & olive focaccia, egg mayonnaise, chives</i>	
HONEY ROASTED HAM & DIJON ^(gfa)	10.95
<i>Sourdough, Dijon mustard, rocket</i>	
HOT ITALIAN MEATBALL SUB	12.95
<i>Warmed sub roll, beef & pork meatballs, tomato, mozzarella, fresh basil</i>	
CHICKEN CLUB SANDWICH ^(gfa)	12.95
<i>Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, mayonnaise</i>	
CHICK-N CLUB SANDWICH ^{(vg)(gfa)}	10.95
<i>Sourdough, grilled plant-based chicken, crispy vegan bacon, baby gem lettuce, fresh tomato, vegan mayonnaise</i>	

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options

CLASSIC MARGHERITA ^(v)	15.95
<i>Rich marinara tomato sauce, mozzarella, fresh basil</i>	
POLLO	17.95
<i>Tomato, grilled chicken, mozzarella, fresh basil</i>	
RUSTICA ^(vg)	15.95
<i>Tomato, grilled vegetables, vegan mozzarella, fresh basil</i>	
POLPETTE	17.95
<i>Hand-crafted beef & pork meatballs, tomato, mozzarella, fresh basil</i>	
DIAVOLA	17.95
<i>Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli</i>	

STARTERS

ARTICHOKE FLOWER ^{(vg)(gf)}	8.95	BEEF, PORK & CARAMELISED ONION MEATBALLS ^(gfa)	10.5
<i>Crisp fried artichoke flower, citrus houmous, frisée lettuce & basil oil</i>		<i>Hand-crafted beef & pork meatballs in Sugo sauce, fresh basil, served with chargrilled sourdough</i>	
FRENCH ONION SOUP	7.95	GARLIC KING PRAWNS ^(gfa)	13.95
<i>Beef stock, braised onions, tarragon, Gruyère cheese crouton</i>		<i>Garlic butter, fresh herbs, sundried tomato & olive focaccia</i>	
DUCK HASH ^(gf)	10.5	CRISPY CAULI-WINGS ^{(vg)(gf)}	7.95
<i>Shredded spiced duck, potato hash, spinach, red wine sauce & free-range fried egg</i>		<i>Crispy cauliflower, plant-based sriracha mayo, pickled red onion, fresh red chilli</i>	
TUSCAN STYLE RIBOLLITA SOUP ^(vg)	7.5		
<i>Peas, carrot, courgette, spinach with sourdough</i>			

SALADS

WARM WINTER SALAD ^(vg)	13.95
<i>Bulgar wheat, vegan feta, baby greens, apple, pomegranate seeds, maple & mustard dressing</i>	
CAESAR SALAD ^(gfa)	14.95
<i>Baby gem lettuce, Caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb</i>	

MAKE IT SPECIAL

ADD GRILLED CHICKEN BREAST ^(gf) | 5.95

ADD HALLOUMI ^{(v)(gf)} | 4.95

ADD FALAFEL ^(vg) | 4.95

MAINS

BEEF STROGANOFF ^(gf)	19.95	SIGNATURE AGED RIBEYE CHEESEBURGER ^(gfa)	18.95
<i>Beef fillet, mashed potatoes, fine green beans, gherkins & sour cream</i>		<i>Hand-crafted aged-rib cap beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, gherkin ketchup served with French fries</i>	
BUTTER CHICKEN TIKKA MAKHANI CURRY ^(gf)	19.95	VEGETABLE RIGATONI ^(vg)	17.95
<i>Marinated chicken thigh, creamy makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice</i>		<i>Rigatoni pasta, vegetable ragù sauce, vegan parmesan cheese</i>	
ADD CURRY GARNISH ^(v)	4.5	PROVENÇAL FISH BOUILLABAISSE ^(gfa)	22.5
BEEF GNOCCHI RAGU ^(gf)	19.95	<i>Sea bream, hake & prawns in a rich Provençal broth, crispy potatoes, fresh parsley, slow roast garlic aioli & sourdough</i>	
<i>Crispy potato gnocchi with a rich slow cooked beef shin ragu finished with grated parmesan</i>		STEAK FRITES ^(gf)	24.95
KING PRAWN & LOBSTER RIGATONI	19.95	<i>8oz steak, French fries, rocket & parmesan salad, peppercorn sauce</i>	
<i>King prawns, cream lobster sauce, rigatoni pasta, cherry tomatoes, fennel cress</i>		8oz 50-DAY AGED BLACK ANGUS RIBEYE STEAK ^(gf)	29.95
GLAZED CONFIT PORK BELLY ^(gf)	19.95	<i>8oz ribeye steak, triple-cooked chips, rocket & parmesan salad, peppercorn sauce</i>	
<i>Confit pork belly, potato rösti, pork crackling, sautéed spinach, bone marrow gravy</i>		ADD STEAK GARNISH ^(v)	4.5
FISH & CHIPS ^(gf)	18.95	450G CHATEAUBRIAND FOR TWO	75
<i>Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge</i>		<i>Served with garlic flat mushroom, roasted tomato, dressed rocket & French fries with a choice of two sauces. Please allow a minimum of 30 minutes</i>	
HALLOUMI & CHIPS ^{(v)(gfa)}	17.95		
<i>Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce</i>			

SIDES

STEAK GARNISH ^(v)	4.5
<i>Portobello mushroom, grilled tomato & onion rings</i>	
CURRY GARNISH ^(v)	4.5
<i>Poppadum, tear drop naan bread, mango chutney</i>	
ONION RINGS ^(vg)	4.25
FRENCH FRIES ^{(vg)(gf)}	4.95
TRIPLE-COOKED CHIPS ^{(vg)(gf)}	4.95
SAUTÉED SPINACH ^{(gf)(vg*)}	4.25
CREAMED POTATO ^{(v)(gf)}	4.5
EXTRA FINE BEANS ^{(vg)(gf)}	4.25
KACHUMBER SALAD ^{(vg)(gf)}	4.25
ROCKET & PARMESAN SALAD ^{(gf)(vg*)}	4.5
TOMATO & ONION SALAD ^{(vg)(gf)}	4.5

SAUCES

PEPPERCORN SAUCE ^(gf)	4.5
RED WINE SAUCE ^{(v)(gf)}	4.5
SLOW-ROASTED GARLIC AIOLI ^{(v)(gf)}	4.25
BONE MARROW GRAVY ^(gf)	4.25

DESSERTS

WARM APPLE & SPICED ORANGE SLICE ^(v)	9.5
<i>Dark cherry coulis & pear sorbet</i>	
CHOCOLATE GANACHE ^{(vg)(gfa)}	8.95
<i>Dark chocolate soil, clementine sorbet</i>	
TIRAMISU ^(v)	8.95
<i>Espresso coffee, amaretto biscuits, mascarpone cream</i>	
DARK CHOCOLATE FONDANT ^(v)	10.5
<i>Warm dark chocolate fondant, vanilla ice cream, dark chocolate sauce</i>	
STICKY TOFFEE PUDDING ^(v)	8.95
<i>Warm sticky toffee pudding, toffee sauce, vanilla ice cream</i>	
SELECTION OF ICE CREAMS & SORBETS - 3 SCOOPS ^{(vg*)(gfa)}	7.5
<i>Vanilla - Chocolate - Strawberry - Salted Caramel Pear sorbet - Clementine sorbet - Lemon sorbet</i>	
ARTISAN BRITISH CHEESE BOARD ^{(v)(gfa)}	12.95
<i>Hand selected British cheese, coastal Cheddar, Somerset Brie, Stilton with wholegrain crackers, seasonal grapes, fig & orange chutney</i>	



× (vg) Vegan × (v) Vegetarian × (vg*) Vegan Optional × (gf) Gluten Free × (gfa) Gluten Free Alternative

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.