



MENU



FOR THE TABLE

House Marinated Olives	5
Homemade Focaccia with a choice of Butters	7
Crispy Cockles lightly seasoned with Lemon, Parsley and Sea Salt	7
Deepfried Whitebait	7

STARTERS

Slow Cooked Belly of Pork in a Soy, Honey and Sweet Chilli sauce.	8
On the Rocks Goats Cheese Balls served with a Chilli Jam	8
Mussels in a Creamy White Wine Sauce	9
Salt and chilli crispy Squid with citrus aioli	8
Scallops served with a Razor Clam on a Black Pudding Crumb with a Creamy Dill sauce.	15

STEAKS

All our meat is sourced locally from Howells, one of Gowers longest established family butchers. Each steak is served sealed by our chefs in the kitchen and served rare with a hot stone sharer to perfect the cut to your taste. Our Steaks are served with a choice of one side, one homemade butter and one sauce to compliment the cut.

RIBEYE 8OZ	24
SIRLOIN 10OZ	26
FILLET 8OZ	28

Warning: Our rocks are blistering hot so please DO NOT TOUCH the Hot Rock. Do not pour sauces onto rock. Please note we do not serve hot rocks to any table with a guest under the age of 12.

SIGNATURE DISHES

Chicken Supreme stuffed with a Garlic and Herb Cream Cheese and wrapped in a Parma Ham accompanied with a Tomato and Mascarpone Sauce and a choice of side.	17
Panfried Seabass served with crushed new potatoes a white wine and dill sauce.	16
Oven Roasted Hake served with a parsley sauce and Asparagus wrapped with Parma Ham.	18
Burrata Salad with Cherry Tomatoes roasted in Balsamic on a bed of fresh green Salad and Toasted Pine Nuts.	15
Watercress and Almond Pesto Linguine served with Sun Blushed tomatoes.	14

Our Menu items may contain or come into contact with a number of allergens including wheat, eggs and milk. For allergen information please speak to your server.

SIDES

Homemade Chips	4
Cheesy Mash and Goats Cheese	5
Creamed Cauliflower Mash	5
Side Salad	5
Sautéed Tender Stem Broccoli	6
Truffle Mac and Cheese with a Panko crumb	7
Creamed Spinach	6
Cabbage and Bacon	6

SAUCES

Creamy peppercorn	4.5 each
Beef dripping	
Gorgonzola	
Paprikash	
Chimichurri	

BUTTERS

Dijon mustard	2 each
Café de Paris	
Honey	
Garlic	
Ndjua	