

A la Carte menu

Starters

Salt and pepper squid 8.5

sweet chilli dip

Wild creamed mushrooms 7.5 (GF) (VEG)

toasted sourdough, garlic, parsley

Crayfish and smoked trout salad 9 (GF)

baby gem shredded lettuce, alioli (main course 17)

Pork belly bites 8.5

marinated in hoisin sauce on pak choi

Moroccan spiced cauliflower wings 7 (VEG) (VEGAN)

Mango dip

A trio of pan-fried scallops 14.75 (GF)

garlic butter, served in their shells

Mains

Chickpea and spinach curry 15.5 (GF) (VEG) (VEGAN)

rice, naan bread

Beer battered Haddock 17.50

chunky chips, tartare sauce & minted peas

Waterfront double beef burger 17.5 (GF)

cheddar cheese, lettuce, tomato, gherkin, burger sauce & fries

Pan fried fillet of seabass 19 (GF)

Crushed new potatoes, seasonal vegetables, caper butter sauce

Caribbean chicken burger 17.50 (GF)

jerk seasoning, tropical slaw, fries

Sirlion steak 29 (GF)

Plum Tomato, portabello mushroom, peppercorn sauce, hand cut chips

Roasted mediterranean vegetable linguine 15.5 (VEG)

sun blushed tomato, basil sauce

Spanish braised chicken 18.5 (GF)

chorizo, sauteed onions & peppers, red wine sauce with saffron rice

Desserts

Sticky toffee pudding 8.50 (VEG)

vanilla ice cream

Cheesecake of the day 8.00

Chocolate Brownie 8.00 (GF) (VEG)

vanilla ice cream

Cheese Selection 12.00 (GF)

onion marmalade, grapes, celery & biscuits

Halloumi fries 6 Olives 3.7 Fries 4 Chunky chips 4.5