



STARTERS

BREADED WHITE BAIT with buttered granary bread
& homemade tartare sauce 6.50

SALT N' PEPPER SQUID with homemade chilli jam 6.50
MUSSELS in a sparkling perry cream sauce with crusty bread 6.95

SMOKED MACKEREL with a potato & spring
onion salad, beetroot puree & horseradish crisps 6.50

KING PRAWN SKEWERS pan fried in garlic & herb butter
served with garlic bread wedge 7.95

STARTER OR MAIN FISH BOARD: prawn & crayfish in marie rose,
smoked salmon crostini, breaded crab claws & popcorn cockles
served with lemon aioli 14.95

MAINS

DEEP FRIED HADDOCK in a light Birra Moretti batter
served with garden or mushy peas, chips & tartare sauce 13.95

SKATE WING pan fried & served with noilly prat & lemon butter
sauce, popcorn cockles, new potatoes & seasonal vegetables 17.95

GRILLED FILLET OF TURBOT gratinated with a prawn &
cheese sauce, sautéed spinach & roasted mini jacket potatoes 16.95

SALMON EN CROUTE salmon fillet, cream cheese & spinach in pastry,
sauteed potatoes, tenderstem broccoli & champagne cream sauce 14.95

MUSSELS in a sparkling perry cream sauce, crusty bread & chips 13.95

SEAFOOD PAPPADALLE salmon, cod, calamari, mussels & king prawns
in a Vongole Blush cream sauce with garlic bread wedge 14.95

DRESSED CRAB SALAD lemon aioli & buttered granary bread 15.95

CHEESE & BACON BURGER served in a brioche bun with lettuce,
tomato, red onion, relish, gherkin & chips 12.95

STEAKS

8oz RUMP 15.95 10oz RIBEYE 21.95 8oz SIRLOIN 19.95 8oz FILLET 24.95

Served with chips, grilled tomato, mushroom & dressed rocket

Add: Garlic king prawn skewer 3.95 Onion Rings 3.50

Mushroom or Peppercorn Sauce 1.50

SELECTION OF DESSERTS AVAILABLE ON THE NIGHT