

Starters

Seafood Chowder

'Manhattan' style chowder (chunky vegetable and lentils). Filled with fresh fish and shellfish, finished with a splash of brandy, served with garlic bread flutes.

£6.50

Sweet Chilli Marinated Mussels

Mussels soaked in a chilli and lime marinade, tossed with black olive and roasted pepper dressed baby leaves.

£6.70

Kipper & Orzo Kedgeree

A warm salad of smoked kipper, capers, spring onion, egg and Orzo (rice shaped pasta) blended with lightly curried crème fraîche.

£6.50

Roasted Beef with Fennel and Horseradish

Strips of mustard roasted beef tossed with crisp sliced fennel and mixed baby leaves. Served with a horseradish hummus dip.

£7.25

Duck Confit Omelette

Pulled confit of duck omelette, served with rosemary olive oiled baby spinach and a drizzle of hot cranberry sauce.

£6.75

Chorizo and Mozzarella Salad

Lightly grilled chorizo sausage, cherry tomatoes and mozzarella cheese mixed through balsamic dressed baby leaves.

£6.50

Minted Three Pea Soup

A rich and lightly minted soup made from petit pois, sugar snap and mange tout, finished with feta cheese and served with garlic dipping flutes.

£6.25

Black Bean Enchiladas

Corn filled tortilla wraps filled with black beans, tomato, jalapeño pepper and smoked paprika topped with cheddar. Served from the oven with a drizzle of red chilli sauce to finish.

£6.50

Halloumi and Egg Caesar

Grilled halloumi crotons tossed with spring onion, peppered hardboiled egg and mixed baby leaves. Bound with a lemon and garlic dressing.

£6.25

Apple and Goji Berry Waldorf

Slices of fresh apple, goji berries, celery and toasted walnuts bound in natural yogurt served on cider dressed baby leaves.

£6.25

Main Courses

New Orleans Pan Fried Chicken

Pan fried Cajun crumbed goujons of chicken breast. Served with candied sweet potato, baby corn and rosemary wedges finished with Jack Daniel's flavoured gravy.

£14.95

Barbecue Glazed Pork Chops with Sweet and Sour Noodles

Hoisin marinated pan fried pork chops served on sweet and sour stir fried sesame vegetables and noodles.

£15.95

Honey and Mint Roasted Lamb Shank

Tender lamb shank glazed with mint and honey served with dauphinoise potato and a rich rosemary gravy.

£16.95

Char Grilled Garlic Rib Eye Steak

Isle of Wight 8oz Rib Eye, with garlic butter, finished with a tossed baby leaf salad.

£21.50

Roasted Salmon on Smoky Ratatouille

Fillet of pine nut and pesto crusted salmon, served on smoked paprika roasted vegetable and cherry tomato ratatouille.

£14.95

Mahi Mahi Tikka with Coconut Cream Sauce

Grilled tikka marinated Mahi Mahi steak served on chana sagg (marsala spiced chickpeas and spinach) finished with a creamy coconut and cardamom sauce.

£15.95

Mushroom Stuffed Plaice with Caper Butter

Prosciutto wrapped fillets of plaice rolled and baked with a mushroom and parmesan stuffing, served on Brabant potatoes, finished with lemon and caper nut brown butter.

£16.75

Sea Bass on Garlic Roasted Cauliflower

Pan fried fillets of sea bass served with garlic roasted cauliflower, finished with Stilton infused broccoli and spinach sauce.

£17.95

Crab Crusted Cod on Chorizo Macaroni

Fillet of cod baked with a crab and mustard crust, served on baked chorizo sausage & macaroni cheese, finished with a splash of mustard cream.

£21.00

Honey Glazed Aubergine on Pimento Couscous

Strips of ginger and honey glazed aubergine served with pepper and spring onion flavoured couscous finished with a rich olive and tomato sauce.

£13.50

Parsnip and Blue Cheese Risotto

A white wine, Stilton and cream risotto full of honey roasted parsnip pieces, baby spinach leaves and pickled walnuts.

£13.95

Balsamified Fig Goat Cheese and Cashew Nut Samosas

Crisp filo pastry parcels filled with balsamic sautéed fig, toasted cashew nuts and goats cheese. Served on maple glazed red onion and beetroot.

£13.95

Mushroom Fricassee with Alfredo Pesto Pasta

Field and forest mushrooms pan fried with roasted garlic and pine nuts, served with parmesan and asparagus pasta in a light parmesan sauce.

£14.25

Desserts

Coconut Aquafab Mess

A Dairy free twist on a classic with crushed aquafab meringue, strawberries, ice cream and coconut cream finished with a splash of sharp kirsch flavoured berry coulis.

£6.95

Poached Port Pear and Walnut Crumble

Layered port poached pear and cinnamon dusted apple baked with a walnut cookie crumble topping served with vanilla and fudge ice cream.

£6.50

Chocolate and Orange Torte

Dark chocolate and double cream torte topped with crunchy brandy snap and Grand Mariner syrup soaked orange.

£6.50

Spiced Vanilla Brûlée with Mixed Berry and Cointreau Compote

Lightly spiced cream and vanilla baked custard Brûlée topped with caramelised sugar, served with a little pot of Cointreau flavoured summer berries.

£5.95