

Starters

Peppered Spam Carbonara

Fresh tagliatelle and pea shoots with pan fried chicken and spam, finished with pepper, parmesan and a splash of cream.

£8.95

Spanglish Charcuterie Omelette

A traditional English omelette filled with crispy pieces of Spanish chorizo sausage, Parma ham and crumbled feta cheese served with a sundried tomato salsa.

£8.95

Liver and Bacon

Pan fried lamb's liver served with caramelized onion flavoured mashed potato, topped with streaky bacon and finished with red wine gravy.

£8.25

Seafood Soup

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

£7.95

Haddock Béarnaise

Mustard glazed grilled smoked haddock served on a nest of blanched whole leaf spinach, finished with tarragon flavoured Hollandaise sauce.

£9.50

Smoked Salmon Profiteroles

Sesame seeded choux buns filled with crème fraiche, smoked salmon and spring onion, topped with a drizzle of lemon oil. Served with a baby leaf garnish.

£9.50

Carrot and Sweet Potato Soup

A smooth soup made from nutmeg and star anise, roasted carrots and sweet potato. Finished with a splash of cream and served with olive oil bruschetta flutes.

£7.95

Spicy Gallybagger Tart

Sweet chilli and basil roasted cherry tomatoes and shallot onions topped with melting Gallybagger cheese, served in a paprika flavoured shortcrust tartlet.

£8.95

Beetroot and Pear Salad

Honey and lemon dressed baby leaf salad tossed with beetroot, pickled walnut, pear and goats cheese.

£8.25

Avocado and Chickpea Arroz

A savoury rice pilaf with fresh avocado, oven roasted pepper, chickpeas and watercress, finished in the pan with a splash of mustard piccalilli.

£8.95

Main Courses

Seabass Pasta Verde

Red pesto brushed fillets of seabass served on Mediterranean styled Salsa Verde pasta filled with olives, anchovies, capers, baby spinach and toasted pine nuts.

£21.50

Blackened Swordfish

Cajun seared swordfish served on smoked paprika roasted ratatouille vegetables topped with crispy battered calamari and finished with a drizzle of spicy arrabbiata sauce.

£19.50

Bacon Wrapped Salmon

Fillet of salmon topped with Brie, wrapped in prosciutto, served from the oven on citrus roasted tender stem broccoli and finished with nut brown butter.

£19.50

Gaelic Cod

Fillet of cod baked to order with a Guinness and cheese flavoured rarebit top, served on potato O'Brien (pan fried parmentier peppers and potato).

£24.50

Green Thai Monkfish & Mussels

Thai Marinated monkfish, mussels and julienned vegetables, steamed in a coriander, ginger, chilli and coconut broth.

£23.50

Mapled Duck

Roasted breast of maple glazed duck served on rosemary roasted parsnips, shallots and chantenay carrots, finished with a sharp peppercorn gravy.

£22.50

Scrumpy Roasted Pork Belly with Colcannon Hash

Island Pork belly slow cooked with cider, served on a blue cheese, cabbage and potato bubble and squeak. Finished with an apple and thyme jus.

£22.50

Boursin Chicken

Mustard and honey roasted breast of chicken served on garlic crushed new potatoes and grilled asparagus, finished with a creamy Boursin cheese flavoured sauce.

£18.50

Rib Eye Steak

Prime 8oz British rib eye char grilled steak served with mixed leaf garnish and French fries.

£27.95

Pesto Crusted Courgette on Skordalia

Roasted pesto and pine nut topped courgette served on garlic and olive infused mashed potato, finished with tarragon flavoured gravy.

£17.50

Halloumi and Cashew Pad Thai

Tamarind and soy stir fried noodles with fennel, spring onion, asparagus, crispy halloumi cheese and cashew nuts.

£18.50

Garlic Mushroom Samosas

Sautéed button mushrooms bound with a rich garlic and cream sauce, wrapped in filo pastry and deep fried till crispy. Served with black sesame seed, red onion and cucumber salad.

£18.50

Cauliflower and Sprout Crepes

Mustard roasted cauliflower and sprouts served in savoury chive crepes, topped with a creamy Roquefort cheese flavoured sauce.

£18.50

Desserts

Orange and Chocolate Torte

A pure dark chocolate and double cream truffled torte topped with Cointreau soaked oranges served with crisp wafer biscuits.

£8.95

Hokey Pokey Sundae

A knickerbocker filled with salted caramel ice cream, broken honeycomb and kiwi fruit, finished with a drizzle of sharp raspberry coulis.

£8.95

Crème Brûlée

Classic vanilla custard Brûlée with crunchy caramelized sugar, served with gin soaked summer berries.

£8.25

Pineapple Daiquiri

Rum soaked pineapple, caramelised to order and served with oriental ginger ice cream and a wedge of lime

£8.50

Coffee and Carrot Cake

A sticky steamed carrot and coffee flavoured sponge topped with toasted walnut and served with clotted cream custard.

£8.50