

STARTERS

Rosti Crab Cakes 7.00
Saffron mayo, lime & baby leafs.

Whole Pan Fried Sardines 7.00
Santorini salsa.

Sautéed Scallops & Prawns 9.00
Honey spring onion glaze. **GF DF**

Fennel Whitebait 6.00
Dill mayo. **DF**

The Catch Bouillabaisse 8.00
Main Course 15.00
Traditional tomato based fish stew with garlic & herb focaccia. **GF DF**

Crayfish Tails 8.00
Garlic focaccia.

Gin Cured Salmon 7.50
Juniper berries, coriander seeds & pickled cucumber. **DF**

Beef Carpaccio 8.00
Capers, rocket & shaved parmesan. **GF**

Potato Pancake 6.00
Fricassee of wild mushrooms. **V**

Harrisa Spiced Wings 7.00
Harrisa spiced chicken wings with home made hummus.

HOME BAKED FOCACCIA BREAD

SMALL 1 or 2 people
LARGE for sharing

Rosemary & Olives 3.00 / 6.00

Garlic & Herbs 3.50 / 6.00

Caramelised Red Onion & Blue Cheese 4.00 / 7.00

Cherry Tomato & Parmesan 3.50 / 6.00

Add Homemade Tapas Dips, Tahini & Hummus & Baba ghanoush. 3.00



FROM THE SEA

OYSTERS

Rockefeller baked with spinach, herbs & parmesan - 2.20 (each)
Au Natural served chilled with shallot vinaigrette - 1.50 (each) **GF DF**



MOULES FRITES

Marinieres - 5.50 / 12.00
Shallots, white wine, parsley, garlic **GF DF**

A La Crème - 6.00 / 13.00
Shallots, white wine, parsley, garlic & cream **GF**

Roquefort - 6.50 / 14.00
Roquefort cheese, shallots, white wine, parsley, garlic **GF**

Pesto & Parmesan - 6.50 / 14.00
Pesto, parmesan shavings, shallots, white wine, parsley, garlic **GF**

Rich Marinara Sauce - 6.50 / 14.00
Rich tomato sauce, red wine, shallots, parsley, garlic **GF DF**

Thai-Green Curry - 6.50 / 14.00
Thai green curry, shallots, white wine, parsley, garlic **GF DF**

Egyptian - 6.00 / 13.00
Egyptian & Moroccan spices, shallots, white wine, parsley, garlic

Can't make your mind up? Side order / Mini mussel pot - 4.00

Main course served with your choice of our home-baked Focaccia bread and French fries.

STARTER
MAIN COURSE
OR SIDE

FISH

The Catch Fish & Chips - 13.50
Light tempura batter served with triple cooked hand cut chips, crushed minted peas & homemade tartar sauce.

Line Caught Fillet of Turbot - 18.00
On the bone & served on bed of crushed new potato and caper butter sauce. **GF**

Tuna Steak - 17.00
Fricassee of wild mushrooms & roasted cherry tomato. **GF**

Red Mullet - 14.50
Pan fried with Vierge sauce served with scallion mash potato. **GF**

Whole baked fish wrapped in Banana Leaf - **Market Price**
Mild masala sauce. (Ask your server for the catch of the day) **GF DF**

Seared Fillet of Salmon - 15.00
Served on oriental wasabi rice with garden peas. **GF DF**

Local Caught Sea Bass - 16.00
Tossed with golden almonds and butter served with French Beans. **GF**

Wok Fried Tiger Prawns & Calamari - 16.00
Courgette noodles with garlic & chilli. **GF DF**

The Catch of the Day - **Market Price**
Plain, grilled or with your choice of sauce. **GF**

• Hollandaise • Caper Butter • Dill & Cream • Marinieres • Lemon Butter • Garlic Butter

MP = Market Price **V** = Vegetarian **GF** = Gluten Free **DF** = Dairy Free

ALLERGIES

Any enquiries related to food allergies or intolerance please speak to your server. We will do our utmost to adapt our dishes to accommodate your dietary needs. Service charge is not included & left to your discretion. Seafood dishes may contain shell and or fish bones.

LAND AHOY

8oz Sirloin Steak 17.95

10oz Ribeye Steak 18.95

16oz Porterhouse Steak 39.00
For two people to share

Steaks are served with your choice of sauce, chips & cherry tomatoes

French fries - Chunky chips
Sweet Potato chips.

SAUCE
• Béarnaise • Bourbon Peppercorn
• Wild Mushroom • Garlic Butter
• Blue Cheese

Chicken Milanese 14.00
Tender escalope in golden breadcrumbs served with roasted cherry tomato sauce and sweet potato fries.

Saffron & Vegetable Risotto 12.00
Seasonal vegetables. **GF DF V**

Asian Stir Fry 11.00
Cashew nuts, oyster sauce, vegetables & noodles. **DF V**
Add Prawns 4.00
Add Chicken 3.00
Add Beef 4.00

SALADS

STARTER OR
MAIN COURSE

Chilli Crab 7.00 / 14.00
Shaved fennel & parsley.

Grilled Halloumi 6.00 / 12.00
Tomato, capers & balsamic reduction. **V**

Whole Lobster **MP**
Half Lobster **MP**
Grilled or chilled with new potatoes.

Cajun Spiced Chicken & Quinoa 7.00 / 14.00
Roasted Mediterranean vegetables, chick peas & rocket.

SIDES

Green Vegetables 3.50
Tempura Courgette 4.00
Parmesan Carrots 4.00
French Fries 3.00
Triple Cooked Chips 3.00
Sweet Potato Chips 3.00
New Potatoes 3.50
Scallion Mash 3.50
Tomato & Red Onion 3.00
Sautéed Spinach 3.50
Creamed Spinach 3.50
Asparagus & Hollandaise 4.00
Baby Leaf Salad & Olive Oil 3.00
Rocket, Cherry Tomato & Parmesan 3.50