

# LUNCH & EARLY EVENING MENU

1 COURSE £14.20

2 COURSE £20.20

3 COURSE £27.75

MONDAY TO SATURDAY | 12NOON - 6PM

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## STARTERS

SPRING VEGETABLE SOUP | Peas, kale, basil & croutons (v)

CHARGRILLED ASPARAGUS | Poached duck egg  
& truffle butter sauce (v)

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

SMOKED HADDOCK RISOTTO | Leeks & poached duck egg

CRISPY DUCK SALAD | Watercress, soy & sesame

CHILLI SQUID | Thai herbs & noodle salad

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## MAINS

SPRING VEGETABLE RISOTTO | Goat's cheese, basil & lemon (v)

FISH & CHIPS | Mushy peas, lemon & tartare sauce

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

SKEWERED CHICKEN SOUVLAKI | Grilled flatbread & tzatziki

CHEESEBURGER | Butter bun, club sauce,  
cheese & house cut chips

FLAT IRON STEAK | Marinated 24 hours, chargrilled  
& served medium, garlic & parsley butter,  
house cut chips  
(a £2.25 supplement charge will apply)

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## DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

BAKED NEW YORK CHEESECAKE | Amarena cherries (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(n)** denotes dishes containing nuts or traces of nuts, **(p)** denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There is a discretionary 12.5% service charge.

## THIS MONTH'S SEASONAL INGREDIENT

# PURPLE SPROUTING BROCCOLI

*Although broccoli has been grown in the UK since the early 18th century, the purple sprouting variety has only risen to prominence in the last 30 years.*

*Purple sprouting broccoli can be used in much the same way as the popular calabrese variety. Being leafier and deeper in colour it adds vibrancy and crunch to a number of dishes.*

### ISLE OF MAN SCALLOPS

Chorizo, romesco sauce  
& purple sprouting broccoli (n)  
12.25

### ARCTIC SALMON

Crispy pancetta, purple sprouting  
broccoli, chilli & garlic  
19.50

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## SHELLFISH

### PRAWN COCKTAIL

Wild Mediterranean & Atlantic  
prawns, marie rose & lemon  
10.75

### SKILLET ROAST MUSSELS & CHIPS

White wine, garlic & parsley  
13.75

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## MARKET FRESH FISH OF THE DAY

*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.*

*We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England to ensure we get the best fish direct from their boats.*

### LEMON SOLE OR DOVER SOLE

House cut chips or salad  
& a choice of sauce  
25.25 / 34.25

### TANDOOR SPICED MONKFISH

Cardamom rice & spiced  
tomato sauce (n)  
23.25

### WHOLE WILD SEA BASS

Cherry tomatoes, rosemary,  
garlic roast potatoes & olives  
(For two to share)  
57.75