

LUNCH & EARLY EVENING MENU

1 COURSE £12.75

2 COURSE £17.75

3 COURSE £22.75

MONDAY TO SATURDAY | 12NOON - 6PM

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

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)

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)

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/nut traces 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 will be a discretionary 10% 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)
11.75

ARCTIC SALMON

Crispy pancetta, purple sprouting
broccoli, chilli & garlic
18.50

SHELLFISH

PRAWN COCKTAIL

Wild Mediterranean & Atlantic
prawns, marie rose & lemon
9.75

SKILLET ROAST MUSSELS & CHIPS

White wine, garlic & parsley
12.75

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
23.25 / 31.00

TANDOOR SPICED MONKFISH

Cardamom rice & spiced
tomato sauce (n)
21.00

WHOLE WILD SEA BASS

Cherry tomatoes, rosemary,
garlic roast potatoes & olives
(For two to share)
55.00