## Salads

CAESER SALAD Gem lettuce, anchovies, garlic croutons and parme	Chicken £10.95 esan (CHOICE WITH KING PR	
NICOISE SALAD Pitted olive, green beans, potato, red onion, lettuc	e, poached eggs and fresh	£8.95
CRAY FISH SALAD Mix lettuce, red onion, cherry tomato, cucumber, mint dressing	pomegranite, and cray fis	£8.50 sh cucumber
HOUMOUS (V) Crispy chick peas, pomegranate & pita bread.		£5.95
HOUSE SALAD (V) Mixed leaves, cherry tomato, cucumber, fine beans	s topped with house dress	£4.95

## Starters

SPICY TUNA TARTER Avocado, fresh tuna saku, kimchi sauce. Gem lettuce, mooli and dry chilli	£8.25
TANDOORI SPICED MARINATED KING PRAWN  Served with mint coriander sauce, King prawns, Kuchamber salad, yuzu lemon, mint yogurt sauce	£10.95
CHILLI SQUID  Spicy vinegar, fresh chilli & coriander	£7.95
PAN SEARED SCALLOP Pesto, mixed pepper tarter, chilli, lime & leek compot	£11.95
HERB CRUSTED FISH FINGER Cod fish, tarter sauce & yuzu lemon	£10.75
PRAWN GYOZA Steamed prawn dumplings with pounzu sauce.	£8.90
MUSSEL MASALA Mussels, tomato, garlic and mustard seeds	£9.95
COCONUT PRAWN Tiger prawns, desiccated coconuts, mango, pineapple chutney with pink salt.	£8.50
PANKO BUTTERFLY PRAWN King prawns with a sweet chilli sauce	£10.95
MUSSELS Mussels, white wine, garlic butter & cream	£8.95



#### Main Menu

PAN FRIED SEA BASS FILLETS Pea minted puree with chorizo, baby potatoes and peashoots	£22.75
SALMON STEAK Asian style noodles, mix pepper, bok choi coriander, and cumin pickled red of	£18.95
SEARED TUNA Red pepper, kale, asparagus, Qunoa, micro coriander & noucham dressing	£23.90
WHOLE SEABASS Tomato sauce, garlic, parsley, olive, ciabatta bread and chips	£22.75
FRESHLY BATTERED FISH N CHIPS minted pea puree, gravy, choice of chips and tarter sauce	£17.99
GRILLED DOVER SOLE Sauté seasonal vegetable, lemon, butter, chives and roasted baby potatoes	£39.95
STIR-FRIED WHOLE CRAB (Very much for those who love eating with thier hands and getting gloriously messy) Ginger, garlic, chilli & corriander served with exotic vegetables and chips	£31.95
MUSSELS Mussels, white wine, garlic butter & cream	£15.95
LOBSTER THERMIDOR Whole lobster gratin, exotic mushroom, mustard, parmesan, white wine & cl	£34.95
LINGUINE Tomato basil sauce, clams, mussels, prawns, white wine & parmesan cheese	£19.95
SEAFOOD RISOTTO Asparagus, broccoli, prawns, calamari, mussels & clams	£21.95
MONK FISH MOQUECA Coconut enriched curry, palm oil, butter nuts, fine beans & baby spinach	£19.95
LINGUINE PORCINI	£15.95
Creamy garlic sauce with truffle oil  GRILLED MIX SEAFOOD PLATTER/SHARING  King prawns, squid, whole sea bass, crab, mussels, clams and chips, tomato sauce & lemon butter sauce	for two £59.95
GRILLED MIX SEAFOOD PLATTER/SHARING	for two £79.95

Lobster, king prawns, squid, whole sea bass, crab, mussels, clams and chips,

tomato sauce & lemon butter sauce

## Non Believers

LAMB CHOPS )) Tandoori marinated lamb chops, mint yogurt sauce & chips	£23.95
AGED SIRLOIN STEAK Falt mushroom, grilled tomato, pea shoot & peppercorn sauce	£24.50
SWEET CHILLI CHICKEN  Chicken breast, sweet chilli sauce, spring onions & red chilli	£16.95
BEYOND MEAT (VE) Vegan burger, vegan mayo, tomato, onion, vegan cheese & chips	£14.95
PANKO FRIED HALLOUMI BURGER (V) Halloumi cheese, gem lettuce, siracha mayo, red onion, tomato & chips	£10.95

# Sides

PARSLEY POTATO/ GREEN SAUCE (V)	£4.95
MASHED POTATO (V)	£3.95
CURRIED MASHED POTATO (V)	£3.95
CHIPS (V)	£3.95
CHUNKY CHIPS (V)	£3.95
SWEET POTATO CHIPS (V)	£4.95
TRUFFLE & PARMESAN FRIES (V)	£6.95
STEAMED RICE (V)	£2.95
SOYA GARLIC GREENS (Tender stem broccoli, fine beans, kale) (V)	£5.95
MARINATED PITTED OLIVES (V)	£4.95
BREADS (Olive oil, balsamic & butter) (V)	£6.95
HALLOUMI FRIES (Sweet chilli sauce) (V)	£6.95

#### Desserts

NUTELLA & MASCARPONE CALZONE	£6.95
Nutella & mascapone baked inside a calzone	
ICE CREAM	£4.95
Vanilla   Chocolate   Bubblegum   Candy Floss	
LEMON POSSET	£5.95
Cream, lemon juice & zest.	
CREME BRÛLÉE (GLUTEN-FREE)	£4.95
Our golden silky and smooth dessert made of perfect custard wobble	
and crisp caramel topping	

Food Allergy Notice
Please speak to a member of staff for all our allergen information. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date.

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or need help accessing our allergen information, please let us know before ordering.