

Starters

Hand Dived Scallops with Avocado Sauce £13.50

Homemade Crab Bisque Served with Sour Dough £10.95

Crispy Calamari With Lemon Butter £8.95

Hot and Spicy Chicken Wings with Smoky BBQ Sauce £7.95

Olives and Bell Peppers Stuffed With Feta and buffalo mozzarella

£11.95

Garlic Mushrooms with Toast £7

MAIN

Turbot Steak with a Champagne and Mussel Sauce £28

Lemon Sole Fillets with Orange Liqueur Sauce £26

SeaBass Fillet Pan Roasted Served Fennel Gratin and Sauce Vierge £19.95

Parmesan Chicken Supreme Wrapped in Smoked Bacon Served With a Wild Mushroom Sauce £17.95

Start Bay Crab Linguine With Chilli and Parmesan £19.50

Vegetable Thai Red Curry With Rice £17.95 (vegan)

DESSERTS

Champagne and Rose Poached Pears with Sorbet

Chocolate and Banana Bread and Butter Pudding With Vanilla Ice Cream

Chocolate Torte With chocolate sauce , Vanilla Ice Cream and Strawberries

Eton Mess with Passion Fruit Sorbet