

## Starters

### **Olive & Mussel Salad**

Mussels soaked in a sweet chilli and soy marinade with black olives, roasted pepper and cherry tomatoes tossed through mixed baby leaves.

£6.95

### **Smoked Fish Brûlée**

Smoked mackerel, kipper and haddock blended with crème fraîche and chives. Topped with a crunchy parmesan crackling crust.

£7.25

### **Sardine and Chickpea Curry**

Sardine, chickpea and baby spinach cooked in a coconut and curry cream sauce.

£6.95

### **Liver and Bacon Colcannon**

Pan fried liver served on creamy cabbage and bacon flavoured potato, finished with a splash of red wine gravy.

£6.95

### **Corned Beef and Tomato Salad**

Corned beef, cherry tomato, sweetcorn and radish tossed through mustard dressed baby leaves

£7.25

### **Chicken and Mushroom Pasta Verde**

Penne pasta with sautéed chicken and mushrooms, finished in the pan with a salsa verde (basil, capers and olive oil) and crumbled feta cheese.

£7.25

### **Carrot and Sweet Potato Soup**

A smooth soup made from nutmeg and star anise roasted carrots and sweet potato. Finished with a splash of cream and toasted sesame seeds.

£6.50

### **Pepper and Cream Cheese Profiteroles**

Poppy seeded choux buns filled with cream cheese, roasted pepper and cherry tomatoes. Topped with a splash of sweet chilli sauce.

£6.95

### **Parsnip and Blue Cheese Risotto**

A creamy stilton flavoured risotto, full of honey roasted parsnip, baby spinach leaves and pickled walnuts.

£7.25

### **Avocado and Beetroot Salad**

Avocado, beetroot, fennel and toasted almond tossed with mixed baby leaves, bound with a dill infused Greek yoghurt dressing.

£7.25

## Main Courses

**Smokey Chicken O'Brien**

Roasted breast of chicken topped with melting Monterey Jack cheese. Served on Parmentier potatoes and peppers pan fried with smoked paprika and nut brown butter.

£15.25

**Sweet & Sharp Roasted Duck**

Rosemary roasted breast of duck served on a honey and parsnip hash, finished with a sharp balsamic and peppercorn gravy.

£17.50

**Lamb Tagine**

Slow cooked chunks of lamb with peppers, root vegetables, chickpeas, apricots and figs. Served in its own rich sauce with a side of savoury rice.

£18.50

**Rib Eye Steak**

Prime 8oz Isle of Wight rib eye char grilled steak with mixed leaf garnish

£21.95

**Maple Mustard and Bacon Glazed Salmon**

Prosciutto wrapped fillet of Salmon, glazed to finish with maple and Dijon, served on balsamic roasted fingers of sweet potato and rosemary roasted cherry tomatoes.

£15.95

**Ginger and Coriander Red Mullet on Thai Mussels**

Marinated fillets of red mullet on mussels and julienned vegetables. Steamed in a Thai styled ginger, chilli and coconut broth.

£17.50

**Sea Bass with Black Garlic**

Pan fried fillets of sea bass served on crushed black garlic and new potatoes, finished with a pea cream sauce.

£17.95

**Citrus Grilled Yellowfin Sole**

Zested fillets of grilled yellowfin sole served on pan fried asparagus and watercress, finished with hollandaise sauce.

£18.50

**Crab Crusted Fillet of Cod on Chorizo Macaroni**

Fillet of cod baked with an olive oil and crab pâté crust, served on chorizo flavoured macaroni cheese.

£21.00

## Main Courses Vegetarian

### **Baked Fennel with Hollandaise**

Caraway roasted fennel served on coriander and sweet potato mash, finished with a drizzle of hollandaise sauce.

£14.50

### **New Orleans Mushroom Spaghetti Fricassee**

Cajun and garlic sautéed field and forest mushrooms and spring onions, finished in the pan with white wine, cream, blue cheese and spaghetti.

£14.50

### **Honey Roasted Chicory**

Honey glazed roasted chicory served on Skordalia potatoes, finished with a sharp balsamic and peppercorn gravy.

£14.50

### **Cauliflower and Leek Crêpes**

Savoury pancakes filled with goat's cheese roasted cauliflower, leek and toasted pine nuts, finished with a drizzle of warm pesto sauce.

£14.95

## Desserts

### **Hokey Pokey Sundae**

A knickerbocker filled with Cornish ice cream, broken honeycomb, chocolate curls and kiwi fruit finished with a drizzle of sharp raspberry coulis.

£7.25

### **Apple and Blackberry Frangipane Crêpes**

Sweet ground almond flavoured crêpes filled with hot apple and blackberries topped with clotted cream.

£6.50

### **Hot Paloma Grapefruit**

Tequila steeped grapefruit caramelized to order. Topped with sharp lemon sorbet and a slice of lime.

£6.50

### **Crème Brûlée**

Classic vanilla custard Brûlée with crunchy caramelized sugar served with gin soaked summer berries.

£6.75

### **Baked Rice Pudding**

Creamy baked rice and rhubarb pudding, lightly flavoured with cinnamon and nutmeg served from the oven with warm lemon curd.

£6.95