



For the Table

Marinated Olives 4

Holy Island Oysters (3 Oysters) 5
Shallots Vinegar

Starters

Calamari 8
Togarashi, Habanero Chili Jam

Thai Fish Cakes 7
Dipping Sauce

Morecambe Bay Mussels 8
Soy, Black Bean, Ginger & Coriander

Cullen Skink 7
Poached Egg & Chives

Whipped Goats Cheese Salad 7
Pickled Beets, Walnut Dressing

Covid-19

All orders will be taken from the table, there will be no direct service from the bar
Please do not queue for the toilets, we are operating a one in one out policy. Please adhere to social distancing at all times.

Due to the Covid-19 restrictions we are asking for tables to be vacated after 90 mins.
Please wash your hands after using the toilet and use the sanitiser provided.
If you have any questions reference what we are doing to minimise the risk of Covid-19 please speak to the manager on duty.

Mains

Hake Fillet 20
Herb Pomme Puree, Tender Stem Broccoli, Grilled Langoustine, Lobster Bisque

Tandoori Monkfish Tail 19
Bombay Potatoes, Raita

Cajun Swordfish 19
Chili, Ginger, Spring Onion Peppers, Peppers, Fondant Potato

Sea Bass Fillets 19
Teriyaki Noodles, Mango, Chili, Spring Onions, Beansprout Salad

Squid Ink Ravioli 16
Filled with Fresh Lobster, Ricotta, Spring Onions tossed with King Prawns, Cherry Tomatoes, Garlic Butter Sauce

Sides

Baby Leaves Salad 3.5

Tender Stem Broccoli 3.5
Garlic Butter

Green Beans 3.5
Shallots & Garlic

Cauliflower Gratin 3.5

French Fries 3.5
Rosemary Salt