

PRE STARTER

HOME-MADE BREAD 5
Bread, balsamic vinegar, olive oil & butter

OLIVES GF 4.50 
Pitted vinci olives

POOLE BAY OYSTERS GF 5 each
shallot vinegar & tabasco

STARTER

WARM GOATS CHEESE SALAD   *on request* 10.50
With walnut dressing, balsamic ciabatta croute

SOUP OF THE DAY  *(GF on request)* 10.50
Served with homemade bread & butter

SCALLOPS GF 15.00
Pea puree, chorizo, mint oil, spring onion

CHEESE SOUFFLÉ 13.50
Double baked coastal cheddar soufflé, rocket & shallot salad

CHICKEN LIVER PARFAIT 12 *(GF on request)*
Toasted brioche, spiced tomato chutney

PANKO PRAWNS 14.00
Carrot salad, sweet chili mayonnaise

TWO WAY SALMON 15.00
Severn & Wye smoked salmon, poached salmon salad, soft boiled egg, rye bread, lemon

PRAWN COCKTAIL 13.50 *(GF on request)*
Atlantic prawns, crevette, Marie rose sauce

SHELLFISH & CRUSTACEA

PAN-FRIED GARLIC KING PRAWN 24
Garlic king prawns, coriander, grilled lemon, garlic aioli, fries

LOBSTER GF 32 *Half* 64 *Whole*
Thermidor or garlic butter served with salad & fries

MOULES MARINIÈRE 15.50/27
Steamed rope grown Cornish mussels in white wine, garlic, shallots & cream served with bread or fries

SEAFOOD MIXED GRILL GF 35.00 / 68.00 *(for 2)*
Trio of fish, crevettes, scallop, creamed leeks, green beans, fries

 Vegan

 Vegetarian

GF – Gluten free

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink
A discretionary service charge of 12.5% will be added to the total bill

MAIN

8OZ FILLET STEAK GF 40
*28-day aged beef steak, cherry tomatoes, rocket & shallot salad, hand cut chips
Served with peppercorn or Béarnaise sauce; add onion rings for £3*

SEAFOOD BOUILLABAISSE 34.00
Roasted Scottish salmon, pan fried tiger prawns, mussels & potato in a crab bisque sauce

LAMB SHANK 30.00
Lamb shank braised in Guinness, colcannon mash, rosemary sauce

BUTTERMILK CHICKEN SCHNITZEL 26.00
Caesar salad, fries, lemon

8OZ SIRLOIN STEAK GF 35.00
Sirloin, rocket & shallot salad, cherry tomatoes, hand cut chips

CATCH OF THE DAY *Market price* GF
Pan-fried catch of the day with grilled lemon, green beans, new potatoes & caper butter sauce

BEEF BURGER *GF on request* 18.50
Truffled cheddar cheese, burger sauce, onions, tomato, lettuce, fries; Add bacon for 2.50

FISH & CHIPS GF 19.50
Beer battered haddock, hand cut chips, crushed peas, tartare sauce

SALMON FISHCAKES 18.00
Samphire, lemon, hollandaise sauce

CHATEAUBRIAND FOR TWO 16oz GF 85
Cherry tomatoes, rocket and shallot salad, hand cut chips, peppercorn sauce

FROM THE GARDEN

LEEK & SPINACH RISOTTO   *on request* 19.50
Crispy leeks & parmesan

FETA & HUMMUS SALAD *(GF & V, V on request)* 17.00
Feta cheese, hummus, red cabbage, tomatoes, carrots, rocket, sumac, pomegranate

CLUB CAESAR SALAD *ADD CHICKEN FOR 4.50 (GF & V on request)* 9.50/15.00
Gem lettuce, crispy pancetta, ciabatta croute, anchovies, egg, cherry tomatoes, Caesar dressing

GRILLED HALLOUMI BURGER *GF on request* 17.50
Baby gem lettuce, harissa mayo, fries

SIDE ORDERS 5

*Rocket, shallot & parmesan salad
Tomato & shallot salad
Buttered mixed greens
Beer-battered onion rings*

*Hand cut chips
French fries
New potatoes
Garlic bread*

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