

Set Lunch

2 courses £30 or 3 courses £35

Starter

Individual Smoked Salmon Terrine Cucumber, Chive Oil, Fresh Dill

Grilled Red Mullet Celeriac puree, Tomato Jam, whipped Parsley Butter

Chicken Liver Parfait Cannolo Blackberry Gel, Cocoa Crumble, Candied Kumquat

> Heritage Tomato Bruschetta Basil Oil

Twice Baked Cheese Souffle Cheddar & Gruyere Cheese, Parmesan Cream

> Soup of the Day Toasted Sourdough

Main

Fish Pie Selection of Fresh Fish, Gratinated Potato, Seasonal Greens

Haddock & Chips Tartare Sauce, Mushy Peas

Pan Roasted Chicken Parsnip Puree, Cavolo Nero, Parmentier Potato and Red Wine Jus

Pan Fried Seabass Nicoise New Potatoes, Fine Beans, Olives, Sun blush Tomatoes

Seafood Linguine Prawns, Mussels, Clams, Cherry Tomato, Chilli

Fresh Rigatoni Cherry Tomato, Hard Ricotta, Basil, Crispy Parsnips

Pudding

Orange Sticky Toffee Pudding Vanilla Ice Cream

> Apple Cheesecake Caramel Ice Cream

> Pear Crème Brûlée Pecan Cookie

Affogato Espresso with Vanilla Gelato, home-made Cantucci biscuit

All fish may contain bones. *CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS***Please inform your server if you have and allergies or dietary requirements***



Lunchtime A-la-Carte Starter

Grilled Queenie Scallops Roast Shallots, Garlic Herb Butter, Cheddar, Gruyere, Fresh Breadcrumbs Six £21, Nine £29, Twelve £38

Fish Soup

Scallops, Prawns, Mussels, Garlic & Gruyere Croute

£16

Shetland Mussels

Mariniere, Crusty Toasted Sourdough

£16

Crab and Lobster Cocktail

Prawns, Crab, Lobster, Gazpacho Shot

£19

Main

Thermidor or Roasted Garlic Buttered Lobster

Lobster, Scallops, Prawns, Tarragon, Salad with Chips, New Potatoes or Fries* Half Lobster £44, Full Lobster £88 *Truffle Fries £1.5 Supplement

Pan Fried Hake

Ratte Potato, Confit Fennel, Celeriac Puree, Dry Sherry Sauce, and Lemon Foam £32

Surf & Turf

8 oz Fillet Steak, Half Garlic Lobster, Tomato & Red Onion Salad, Chips £Q1

Grand Reserve Sirloin Steak

Grilled Tomato, Flat Cap Mushroom, Shallots, Rocket & Red Onion Salad, Peppercorn Sauce, Hand Cut Chips

£41

Side

Truffle and Parmesan Fries £5.5 Mashed Potato £5 Triple Cooked Chips, Grilled Tenderstem Broccoli, Mixed Salad £4

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Pudding

Deconstructed Black Forest Gateau Cherry Sorbet £10

Raspberry Bakewell Tart Raspberry Sorbet £10

Assiette of Desserts – serves two A taste of everything

£28

Cheese Board

Quince Jelly, Truffle Honey 3 Cheeses for £16 Any additional £4 per cheese