



*Spring A La Carte
Lunch & Dinner Menu*



Spring A La Carte Lunch & Dinner Menu

Starters

(GFA) Petit Fruits de Mer £10.95 / £19.95
Hand-Picked Chancre Crab with Lemon Mayonnaise on Baby Gem, Smoked Salmon with Horseradish Crème Fraiche and Chives, King Prawn and Crevettes Marie Rose, Cucumber Galette, Cherry Tomatoes, Red Onion Dressing, Brown Bread

(GF) Seared Diver-Caught Scallops £10.50
Classic Beurre Blanc, Fresh Apple & Celery Salad

Tempura Fried Cod Medallions £8.50
Oriental Vegetable Stir-Fry, Sweet & Sour Sauce

(GFA) Moules Marinières £8.50
Rustic Bread
Add Cream: 95p

(GFA) Classic Prawn Cocktail £7.75
Crisp Lettuce, Marie Rose Sauce, Fantail of Cucumber, Brown Bread Fingers

King Prawns, Calamari & Chorizo £9.50
Fried in Lemon & Garlic Butter, Mixed Leaf Salad

Homemade Duck Spring Rolls £8.95
Asian Salad, Hoisin Dip

Slow Braised Beef Short Rib £8.95
Soy Marinade, Spring Onion, Chopped Chili

(GF)(V) Steamed New Season Asparagus £8.50
Softly Poached Egg, Tarragon Hollandaise
Add Parma Ham (GF): £2.00
Add a Mini Smoked Haddock Fishcake: £2.50

(V) Garden Pea & Broad Bean "Scotch Eggs" £7.95
Rocket Leaves, Shallot Vinaigrette, Tangy Tamarind Chutney
(No Sausage Meat)

(VE) Homemade Beetroot, Lentil & Butternut Squash Spring Rolls £8.50
Red Cabbage Slaw, Mint Dip

(GF) (V/VE) Soup of the Day £5.50

Salads & Platters

(GFA) Mixed Charcuterie Board £8.95 / £15.95
Pickled Vegetables, Red Onion Marmalade, Rustic Bread & Mixed Butters

(GFA) (V/VE) Anti-Pasti Board £8.50 / £14.50
Roasted Mediterranean Vegetables, Marinated Olives, Sun-Dried Tomatoes, Rustic Bread & Mixed Butters

(GFA) Free-Range Chicken, Chorizo & Pancetta Caesar £8.50 / £14.50

(GF) (V/VE) Avocado, Feta & Pickled Beetroot £7.95 / 13.95
Caramelised Walnuts, Sun-Blushed Tomatoes, Black Olives, Chicory Leaves

Hand-Picked Chancre Crab

Starter £10.95 / Main £19.95

(GFA) Chilled
Crisp Lettuce, Cherry Tomatoes, Marie Rose Sauce, Lemon Mayonnaise, Brown Bread Fingers
Add Smoked Salmon or 3 King Prawns: £5.95

(GFA) Thermidor
Creamed Potatoes, Rocket Leaves, Brown Bread Fingers

(GFA) Risotto or Linguini
Sweet Chili, Garlic & Cream Sauce, Rocket Leaves, Fresh Parmesan

Cannelloni
Sweetcorn Panna Cotta & Purée, Dressed Pea Shoots

Char-Grilled Prime Steaks

Served with Roasted Cherry Tomatoes, Garlic Mushrooms and Onions à la Française

(GFA) Sirloin: 250g £19.95

(GFA) Fillet: 225g £23.95 / 175g £19.95

(GF) Add Garlic Butter, Diane, Peppercorn, Red Wine or Béarnaise Sauce: £2.00

(GF) Add 3 Garlic King Prawns: £5.95

Mains

Seared Scallops with Sticky Asian Pork Belly £22.95
Pulled Pork BonBon Potatoes, Celeriac Purée

(GFA) Herb Crusted 3 Bone Rack of Lamb £23.95
Rosemary Rösti Potato, Spring Vegetables, Port & Rosemary Jus

Honey & Sesame Roasted Duck Breast £17.50
Served Pink or Well Done with Stir-Fried Rice Noodles, Pak Choi and Spring Onion

(GFA) Seafood & Shellfish Linguine £18.50
Cherry Tomatoes, Chopped Parsley, Garlic Butter, White Wine, Olive Oil, Parmesan Shavings

(GFA) Cobo Fish & Chips £16.95
Pan Fried, Battered & Grilled Seafood & Shellfish, Minted Peas, Tartar Sauce, Hand Cut Chips

(GF) Pan Roasted Fillet of Scottish Salmon £17.50
Mange Tout, Spinach, Quinoa & Pine Nut Salad, Lemon Dressing

(GFA) Moules Marinières et Frites £14.50
Rustic Bread
Add Cream: £1.25

(GF) Pan Fried Calves Liver £17.95
Creamed Potatoes, Pancetta, Red Onion & Onion Jus

(GF) Supreme of Chicken Cordon Bleu £16.95
Sautéed Peas, Onion & Bacon, Tomato & Basil Fondue, Parmentier Potatoes

(VE) (GFA) Slow Cooked Tofu Tikka Masala £14.50
Steamed Rice, Cashew Nuts, Pea Shoots & Poppadom

(V) Homemade Cep Potato Gnocchi in a Wild Mushroom Broth £14.50
Sautéed Wild Mushrooms, New Season Asparagus Spears

(V) (GF) Spanish Omelette £13.95
Mediterranean Vegetables, Diced Tomato and Red Onion, Mixed Salad
Add Mature Cheddar Cheese: £2.00

Burgers

Served in a Brioche Bun with Skinny Fries or Hand Cut Chips

200g Steak Burger £14.95
Deep Fried Onions, Gherkins, Tomato, Dijon Mayonnaise
Add Monterey Jack or Mature Cheddar Cheese: £1.25
Add Bacon or Crispy Pancetta: £1.25
Add a Fried Free Range Egg: £1.00

Chicken Schnitzel Burger £14.50
Baby Gem Lettuce, Sliced Tomato, Lemon Mayo & Sweet Chili Sauce
Add a Fried Free Range Egg: £1.00

Pulled & Pressed BBQ Pork Burger £14.50
Baby Gem Lettuce, Sliced Tomato, Red Cabbage Slaw
Add Monterey Jack Cheese or Crispy Pancetta: £1.25

(VE) Chickpea & Coriander Burger £13.95
Baby Gem Lettuce, Sliced Tomato, Gherkin, Lemon Veganaise

Specials

Sunday Roast: Prime Striploin of Beef £14.95
Yorkshire Pudding, Duck Fat Roast Potatoes, Seasonal Vegetables, Rich Red Wine Gravy

Catch of the Day
Please see our blackboard or ask a member of staff about our fresh local seafood specials

Sandwiches & Ciabattas

All of our Sandwiches can be served on Gluten-Free Bread

(V/VE) Soup & Sandwich £8.50
Small Soup & Sandwich of the Day

(V/VE) Roasted Mediterranean Vegetable Club Sandwich £9.95
Feta Cheese Glaze

Hand-Picked Chancre Crab Sandwich £9.95
Lemon Mayonnaise

Seafood & Shellfish Club Sandwich £11.50
Warm Smoked Salmon, Cream Cheese & Chives, Prawns Marie Rose, Lettuce, Sliced Cucumber

Triple Decker Club Sandwich £11.95
Warm Free-Range Chicken Breast, Grilled Bacon, Baby Gem Lettuce, Sliced Tomato, Dijon Mayonnaise
Add a Fried Free Range Egg: £1.00

Sirloin Steak Ciabatta £14.95
Garlic Butter, Red Onion Marmalade, Rocket Leaves

Sides

Rustic Bread Basket with Mixed Butters £2.95

Deep Fried Onion Rings £2.95

Skinny Fries, Hand Cut Chips, Sautéed, Creamed, Lyonnaise or Herb Buttered New Potatoes £3.50

Garlic Creamed Spinach, Green Beans, Tempura Zucchini, Minted Peas, Asparagus Spears, Mixed Steamed Greens £3.75

Mixed, Green or Tomato & Onion Salad £3.95

Desserts

(GF) Selection of Sorbets & Ice Creams £4.75

Lemon & Lime Cheesecake £6.75
Honeycomb & Shortbread Base, Fresh Guernsey Cream

Rhubarb & Apple Crumble £6.75
Crème Anglaise

Warm Chocolate Fondant £6.95
Vanilla or Peanut Butter Ice Cream
(Please allow up to 20 minutes)

(GF) Wild Berry Eton Mess £6.95
Chantilly Cream, Crushed Meringue, Mixed Berry Coulis

Dark Chocolate Delice £6.75
White Chocolate Ice Cream, Hazelnut Tuille

(GF) Classic Crème Brûlée £6.50

(GFA) English & Continental Cheese Board £8.50
Celery, Grapes, Caramelised Walnuts, Chutney & Biscuits

Please enquire about our choice of After-Dinner Cocktails, Dessert Wines, Vintage Ports, Liqueurs, Brandies, Single Malt Whiskies, Teas and Coffees.