

Starters

Kalamata Olives (V) 4.00
Garlic and roasted peppers, crostini

Padron Peppers (V) 4.00
Sea salt

White Wine & Roasted Garlic Mussels 6.50
Grilled artisan bread

Sweet Chilli Cod & King Prawns 7.50
Kimchi

Crispy Squid 6.50
With chilli & spring onions, mirin & soya dip

Breaded Crayfish Mac N Cheese Balls 7.00
Jerk mayo

Salt Cod Croquettes 6.00
Garlic and lemon mayo

Maple & Ginger Glazed Chicken Skewers 7.00
Ribbon vegetable escovitch

Fried Oysters In Batter 7.00
With a marie rose sauce

Classic Prawn Cocktail 6.50
Avocado and crisp sesame snaps

Minced Vegetables In Lettuce Wraps (V) 6.50
Gluten free soya, ginger and honey dressing

Lobsters

All our Lobsters are served steamed or chargrilled with lemon butter

1lb Lobster 18.00

2lb Lobster 35.00

Steaks

225g Rib Eye 16.00

225g Sirloin 18.00

230g Fillet 18.00

230g T - Bone 27.00

Sides

2.80

Fries (V)

Garlic green beans (V)

Mac n cheese

House salad

Fresh cut chips

Steamed broccoli with toasted almonds

Corn on the cob

Balsamic cherry tomatoes

More Mains

Lobster Thermidor 16.00
Broccoli and toasted almonds

Pan Fried Lobster & Crayfish Salad 14.00
Boiled egg & marie rose dressing

Avocado & Grilled Halloumi Salad 11.00
Spinach, pecan nuts & maple dressing

Seafood Platter for 2 38.00
King prawns, lobster, mussels, grilled cod, fried oysters in batter, lobster mac n cheese balls, salad with salsa verde and garlic lemon mayo

Desserts

Warm Goey Chocolate Fondant 6.00
Vanilla ice cream, berry compot and drizzles of salted caramel

Matcha Green Tea Souffle 6.00
Vanilla cream and acai

Mixed Berry Cheesecake 5.00
Pina colada reduction

Mango Crème Brulee 5.00
Almond biscotti

Oyster Thursdays

Dorset Oysters 1.25 each
With tigers milk, lemon & tobasco, bloody mary or montelpuchiano drenched shallots

DUO

A discretionary 12.5% service charge will be added to all bills.