

Brunch Menu

Homemade Seasonal Soup with Crusty Bread	£3.95
Anti-pasta platter of Prociutto, Salami, Mozzarella, Olives, Sundried Tomato Paste & Ciabatta served with Spinach & Rocket Salad	£5.50
(Also available as Vegetarian Option)	£4.50
Haddock, Dill & Crème Fraiche Pancake topped with Gruyere Cheese and served with Spring Onion Salad	£4.95
Smoked Salmon and Spring Onion Omelette	£4.95
Smoked Trout Fish Cake with Salad & Herb Mayonnaise	£5.95
Homemade Italian Beef Burger topped with Mozzarella and served with Homemade Chips	£6.95
Rump Steak & Caramalised Red Onion Ciabatta served with Homemade Chips	£6.95
Marinated Chicken Breast Baguette with Homemade Chips	£6.95
Dressed Crab served with Thin Cut Chips and Lollo Rosso Salad	£8.95
Organic Kentish Beer Battered Cod with Homemade Chips and Wasabi Crème Fraiche Peas	£7.95
Mushroom, Spinach and Mozzarella Pizza	£6.50

Evening Menu

Starters

Anti-Pasti Platter £5.50
A platter of prosciutto, salami, buffalo mozzarella, marinated olives, sun dried tomato paste, fresh figs & ciabatta

Gremolata Prawns £5.50
Fresh shell on prawns cooked in garlic, lemon, cayenne pepper & parsley served with salad

Baked Fresh Crab Tartlets £4.95
Fresh crab mixed with a seasoned butter on puff pastry topped with breadcrumbs & cheese

Lemon Sole Goujons £4.95
Goujons of lemon sole fillet rolled in parmesan and herb breadcrumbs served with a chive crème fraîche & lollo rosso

Homemade Chicken Orange and Tarragon Pâté £4.95
A thick slice of homemade chicken liver pâté served with a mixed salad and toasted crusty bread

Wild Mushroom, Garlic and Mozzarella Crostini £4.95
Mixed Wild Mushrooms cooked with a Garlic Butter topped with Buffalo Mozzarella on a Ciabatta Crostini

Soup of the Day £3.95
Homemade Seasonal Soup served with Crusty Bread

Mains

Pan Roasted Monkfish Tail £13.95
Fresh pan roasted monkfish tail dressed with fennel, chilli & lemon olive oil served with sauté potatoes, courgettes & sugar snap peas

Wing of Skate with a Lemon, Caper & Chervil Butter Sauce £12.95
A wing of skate oven roasted in olive oil, smoked paprika & sea salt served with a fresh lemon, caper & chervil butter sauce with sauté potatoes and fine green beans

Pan Fried Fillet of Sea Bass £10.95
Pan fried fillet of sea bass topped with spiced black olives and capers served with crushed new potatoes and roasted plum tomatoes.

Fresh Rope Grown Mussels 3 ways £9.95
A generous portion of fresh mussels cooked in a choice of:
Our creamy house broth of shallots, spices, garlic and herbs
Fresh arribiatta sauce or Moules marinere

all served with home cut thin chips & crusty bread

Mediterranean Seafood Platter £17.95
A platter of fresh shell on gremolata prawns, langoustines in garlic butter, lemon sole goujons, pan fried squid with spring onions chilli and garlic and a portion of fresh mussels served with salad and home cut thin chips, easily enough for two to share

Sirloin Steak with Garlic & Parsley Butter £12.95
Sirloin steak with a garlic & parsley butter served with roasted baby plum tomatoes, mushrooms and home cut thin chips

Butterfly Chicken Breast Italiano £11.95
Butterflied Chicken Breast topped with buffalo mozzarella & prosciutto and cooked in a sauce of sweet sun dried tomatoes, garlic & white wine served with fine green beans & sauté potatoes

Courgette, Mixed Sweet Pepper & Pan-fried Goats Cheese Tagliatelle £10.95
Courgettes & mixed peppers cooked with shallots, garlic, white wine and tomato, tossed with tagliatelle and topped with fresh pan-fried goat's cheese

Desserts

Sticky toffee pudding
A portion of sticky toffee pudding topped with toffee butter sauce served with vanilla ice cream

Chocolate gateaux
A Choccolatoely flourless brownie gateaux served with fresh almond Chantilly cream

Raspberry & ricotta gateaux
Raspberry flavoured whipped ricotta sandwiched between layers of hazelnut sponge served with fresh raspberry coulis

Iced pistachio mousse
A crushed pistachio nut brittle mixed into a light whipped mousse mixture & frozen served with a fresh strawberry coulis

Seasonal fruit sorbet
A refreshing fruit sorbet made with the season's best fruit

All our desserts are homemade and priced at £4.50 each.