



Nibbles & Small Plates

Mixed Olives - £3 V / VE

Padron Peppers - £3.50

Sourdough - £3 V / VE

Puntillitas - £4

Deep fried baby squid

Bacalahau Fish Cakes - £6.50

Spiced Salt cod & potato, w/lemon aioli

Lindisfarne Oysters 3 Oysters -£9 GF

Choose natural or battered

with Shallot Vinegar or Catalan (chorizo & shallot)

Gambas al Ajillo - £7

Sizzling king prawns in garlic, chilli & parsley, with crusty bread

Dressed Crab & Sourdough - £8

Served with Brown Crab Mayonnaise & sourdough

Moules Mariniere - £8

Mussels in creamy white wine sauce

Moules Frites - (Add fries) +£3

King prawns and chiili dip

scallops



Large Plates

Moules Mariniere - £8/£16

Mussels in creamy white wine sauce - **Moules Frites** (add fries) +£3

Seafood Linguine - £19

Clams, Mussels & Prawns in garlic & chilli sauce **Add ½ Lobster** +£17

Fish & Chips - Regular £12.95 Large £15.95

Served with Homemade Tartare Sauce, Mushy Peas and Lemon Wedge.

All grilled and Roasted dishes are served with garlic & rosemary parmentier potatoes, salsa verde, aioli, romaine lettuce & sourdough

Local Half or Whole Lobster with garlic butter - £ 19 / £36 GF

Pan Fried Halibut - £24 GF

Chargrilled Squid with squid ink aioli - £16 GF

Curried Monkfish Skewer £22 GF

Hake en Papillotte - £18

Roasted in a paper bag with samphire & harissa butter **GF**

Chimmi Churri Flat Iron Steak - £18 GF

Served with parmentier potatoes or beef dripping chips

Caramelised Red onion Tarte with grilled goats cheese - £16 V

Sides

Mixed veg £3 V/ Salad £2.50 V/ Aioli pot £1.50 / Chips £3



Kids Nibbles

Hummus and Crudites - £3.50 V / VE / GF

Kids Mains - £5

Fish Bites / Scampi / Mac'n'Cheese

All served with Chips and salad

Kids Desserts

Chocolate Brownie & vanilla ice cream - £3.50

Desserts

All served with Madagascan Vanilla Ice Cream

Chocolate Brownie with salted caramel sauce - £6

Lemon Cheesecake - £6

Apple Tarte Tatin with toffee sauce - £7