



Seafood • Steakhouse • Cocktail Bar

STARTERS

Selection of bread, olives, feta cheese (for 2 people)(v)	11.50
Maldon Rock Oysters 6/12 (gf)	16/30
Miso soup	6.50
with seaweed, tofu & spring onions (vg, gf)	
Vegetable gyozas (6 pieces) (vg)	9.50
Breaded brie cheese (v)	9.50
served with cranberry sauce	
Crispy Salt & Pepper Calamari	10.50
with tartar sauce	
Tempura King Prawns	13.00
with lemon & garlic mayo dip	
Peri-Peri King Prawns	13.00
Tacos – choice of fillings:	
• Tomato, mozzarella & smashed avocado (v)	8.50
• Spicy beef & smashed avocado	9.50
• Spicy prawns, avocado	11.50

MAINS

Mixed wild mushroom stroganoff (vg)	16.50
with onion, gherkins, paprika, coconut cream & rice	
Rustic Garden Linguine (v)	21.00
mushrooms, zucchini, broccoli, onions, mixed peppers, tomato sauce	
Corn-fed chicken suprême (gf)	22.50
with creamy wild mushrooms & chorizo sauce	
Crispy sea bass fillet	28.00
with lobster bisque sauce & roast fennel (gf)	
Spicy Seafood Linguine	28.00
prawns, squid, chilli, tomato & garlic	
Cajun chicken burger	21.00
with coleslaw, baby gem lettuce, tomato & Kewpie mayo in a brioche bun, fries & onion rings	
Double Wagyu burger	26.00
with baby gem lettuce, tomato, streaky bacon, Monterey Jack cheese, Kewpie mayo, brioche bun, onion rings, and skinny fries	

SALADS

Warm Goat's Cheese Salad	12.50
with walnuts & pear (gf)	
Greek Salad (gf)	12.50
Caesar Salad with Cajun Chicken	13.00
Seafood Salad	15.00
mixed salad, cherry tomatoes, cucumbers, calamari, prawns & lemon dressing	

SIDES

Fries with truffle oil & Parmesan • Garlic bread • Sautéed green beans (gf)	6.00
Garlic chilli tenderstem broccoli (gf) • Sautéed button mushrooms	

GRILL

Souvlaki Skewers

• Chicken	21.50
• Lamb	23.50
• Mix	25.50

Served with tomato, cucumber, red onion, parsley salad, tzatziki & cracked Pilaf rice

Ribs

½ Rack Pork Ribs, Onion Rings, Coleslaw & Corn on the Cob	23.95
Full Rack Pork Ribs, Onion Rings, Coleslaw & Corn on the Cob	29.95
Beef Short Rib, Mashed Potatoes & Onion Gravy	30.00

Steaks

Enjoy your steak cooked by our chef, or savour the experience of cooking it yourself on a sizzling hot stone.

• 8oz Rump	28.00
• 10oz Sirloin	34.00
• 10oz Ribeye	40.00
• 10oz Fillet	45.00

All served with grilled vine tomatoes and chunky chips. Peppercorn, Béarnaise or red wine jus

Add extras

Add 2 King Prawns to any steak	10.00
Lobster tails	POA

Tomahawk (Sharing - 2 ppl, 40min resting time)	98.00
served with vine cherry tomatoes and chunky chips	

DESSERTS

Fresh lemon or raspberry sorbet	6.50
Trio of ice cream	6.50
Cheesecake of the day	7.50
Sticky toffee pudding	7.00
Salted caramel brownie (gf)	7.00



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(v) vegetarian (vg) vegan (gf) gluten free

Warning: Hot stone served at extremely high temperatures. Please handle with care. Management accepts no responsibility for injuries resulting from contact with the hot stone or plate. Steaks will not be served blue.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Consuming raw meat, seafood, or shellfish may increase your risk of foodborne illness, especially if you have a medical condition. A discretionary 12.5% service charge is added to your bill