



SEAFOOD • STEAKHOUSE • COCKTAIL BAR

NIBBLES

Olives	4.50
Warm bread & butter	5.50
Padron peppers	6.00

STARTERS

Maldon Rock Oysters 6/12 (GF)	16/30
Soup of the day <i>Served with bread (Vg)</i>	6.50
Creamy garlic & mushroom ragu <i>On a bed of crispy bread (V)</i>	8.50
Grilled halloumi <i>With cherry vine tomato & honey dressing (V)</i>	8.50
Vegetable gyoza <i>Served with oriental sauce (Vg)</i>	9.50
Duck gyoza <i>Served with oriental sauce</i>	10.50
Roast spicy chicken wings <i>Served with BBQ sauce</i>	10.50
Wagyu & chorizo meatballs <i>In a rich tomato sauce served with warm bread</i>	11.50
Whitebait <i>Served with tartar sauce</i>	9.50
Pil pil prawns <i>Served with bread</i>	13.50
Crispy salt & pepper calamari <i>Served with tartar sauce</i>	10.50

TACOS – CHOICE OF FILLINGS:

• Tomato, mozzarella and avocado (V)	8.50
• Beef	9.50
• Prawn	11.50

MAINS

Roasted stuffed aubergine with ratatouille	16.50
<i>Served in a tomato sauce with rice and salad (Vg)</i>	
Halloumi burger <i>With peppers, lettuce, tomato, sweet chilli sauce, onion rings & skinny fries (V)</i>	16.50
Creamy spiced rigatoni pasta <i>With chicken & chorizo</i>	21.50
Spicy seafood tagliatelle <i>With king prawns, squid & mussels in a rich tomato, garlic & chilli sauce</i>	30.00
Trio of Cumberland sausage <i>Mashed potato, onion gravy & onion rings</i>	22.50
Pork fillet medallions <i>With creamy mushroom sauce</i>	25.50
Braised lamb shoulder kleftiko <i>Served with roast potatoes and mixed rice (GF) tables (GF)</i>	28.50
Sea bass fillet <i>With zucchini ribbons, cherry vine tomatoes and red pesto (GF)</i>	26.50
Tempura monkfish <i>With garlic, chilli mayo, served with mixed leaves & fries</i>	30.50
Double Wagyu burger <i>With baby gem lettuce, tomato, streaky bacon, Monterey Jack cheese, Kewpie mayo, brioche bun, onion rings & skinny fries</i>	26.00

SALADS

Warm goat's cheese salad <i>With pear, walnuts & balsamic dressing</i>	14.00
Caesar salad <i>With grilled chicken fillet</i>	16.00



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GRILL

Souvlaki Chicken Skewers (H)	21.50
<i>Served with tomato, cucumber, red onion, parsley salad, tzatziki & cracked pilaf rice</i>	
Souvlaki Lamb Skewers	23.50
<i>Served with tomato, cucumber, red onion, parsley salad, tzatziki & cracked pilaf rice</i>	
Souvlaki Mixed Skewers	25.50
<i>Served with tomato, cucumber, red onion, parsley salad, tzatziki & cracked pilaf rice</i>	
Grilled Trio Lamb Cutlets	27.50
<i>With lamb sausage, served with chimichurri</i>	
½ Rack Pork Ribs	24.00
<i>Onion rings, coleslaw & corn on the cob</i>	
Full Rack Pork Ribs	30.00
<i>Onion rings, coleslaw & corn on the cob</i>	

STEAKS

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

10oz Sirloin	34.00
10oz Ribeye	40.00
10oz Fillet (H)	45.00

All served with grilled vine tomatoes & chunky chips
Choose from peppercorn, béarnaise or Diane sauce

Tomahawk (Sharing – 2 ppl, 40min resting time)	98.00
<i>Served with vine cherry tomatoes and chunky chips</i>	

ADD EXTRAS	
Add 2 King Prawns to any steak	10.00

SIDES 7.00 EACH

Portobello mushroom	Rocket and cherry tomato salad	Garlic bread
Selection of root vegetables	Fries with truffle & parmesan	Chunky fries
Creamy mash	Chilli and garlic tenderstem broccoli	

DESSERTS

Sultana Brioche & Baileys Butter Pudding	7.50
<i>Served with vanilla ice cream</i>	
Sticky Toffee Pudding	7.50
<i>Served with custard</i>	
Salted Caramel Brownie (GF)	7.50
<i>Served with vanilla ice cream</i>	
Cheesecake of the Day	7.50
<i>Served with mint ice cream</i>	
Cheese Platter	10.50
<i>With trimmings</i>	
Trio of Ice Cream	6.00
Lemon Sorbet (GF)	6.00

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

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.