

Mains

Cornish Mussels	Cornish mussels cooked in a Marniere sauce of white wine, garlic, shallots and spring onions or alternatively in a Rosetana style sauce of garlic, onion and tomatoes with a dash of chilli. Served with home made bread or own own triple cooked chips.	£14.00
Sirloin Steak	Char-grilled English rose sirloin steak served with grilled tomatoes, mushrooms and triple cooked chips with your own choice of a porcini or au poivre sauce.	£20.00
Loin of Pork	Loin of pork on the bone wrapped with fresh sage and crackling pork belly served with confit of red cabbage and sautéed new potatoes finished with a wholegrain mustard cream sauce.	£16.50
Breast of Chicken	Breast of chicken stuffed with Italian Mozzarella wrapped in Parma ham served on wilted baby spinach with seasonal vegetables and sauté potatoes finished with a tarragon sauce.	£16.00
Lamb Shank	Roast Lamb Shank served with new potatoes, steamed seasonal vegetables finished with a rich rosemary and garlic red wine sauce.	£16.00
Smoked Scottish Haddock	Natural Smoked Scottish Haddock fillet served on spring onion mashed potato, wilted spinach topped with a poached egg and finished with a Hollandaise sauce.	£12.00

Red Snapper	Fillet of Red Snapper served on crushed new potatoes and steamed seasonal vegetables finished with a sun dried tomato and lemon butter sauce.	£16.00
Baked Cod	Baked Cod and cherry tomatoes served with wild rice and spring onions finished with a fresh parsley sauce.	£17.00
Plaice	Grilled Plaice served with roasted Mediterranean vegetables finished with a lemon butter sauce.	£17.00
Scallop and Tiger Prawn Salad	Fresh Scallops and Tempura Tiger Prawns with garlic and parsley, flambéed in pernod served on mixed green salad leaves and cherry tomatoes.	£17.00