

SPECIALS

MONDAY 19TH MARCH

STARTERS

crispy monkfish

with a lobster and confit garlic aioli and samphire
6.50

smoked haddock risotto

served with a poached egg and pea shoots
5.50

MAINS

roasted rump of lamb

with mint hollandaise, tenderstem broccoli and but-
tered new potatoes
18.00

FISH

pan-fried cod loin

with mint and pancetta peas, garlic parmentier po-
tatoes and a lemon cream sauce
15.00

seared tuna loin

Sashimi tuna loin marinated in garlic & thyme served
with an avocado tomato and salsa sweet potatoes
and chilli oil
15.50

whole grilled lobster

Served with seasoned skinny fries, mixed leaf salad
and garlic butter
35.00

16oz chateaubriand

(for two people sharing)
with home-made chunky chips, french beans with a
shallot & mint butter, peppercorn sauce and a red
wine, mushroom & pancetta gravy
23.50 per person