

Starters

<i>Safari</i> - Mini camel sliders with kicking mayo	£6.95
<i>Noise of the world</i> - Mini poppadum, prawn crackers and nachos with cheese churri, balti mayo & molten lava sweet chilli dip	£4.95
<i>Quack</i> - Duck spring rolls with seasonal dips	£5.45
<i>Quackless (V)</i> vegetable spring rolls with seasonal dips	£5.45
<i>Soup</i> - (V, GF without bread sticks) - Broccoli & asparagus soup with Perl Las cheese	£5.25
<i>Fish cakes</i> - Smoke salmon & prawn fishcakes served with ocean pearls	£6.95
<i>Scallops</i> - (GF) A trio of pan-fried scallops glazed in coconut milk topped with laver sea weed, lemon & lime wasabi Marie sauce	£9.95
<i>Chicken satay</i> - Peanut butter chicken infused with honey, coriander & chilli served on a bed of egg noodles	£5.95
<i>Sharing camembert (V, GF without bread sticks)</i> - A gooey camembert served with mixed olives, bread sticks, chilli flakes & fresh thyme	£7.95
<i>Bread & butter</i>	£2.50

Mains

<i>Shaken but not stirred</i> - Spicy Gambrezzi paprika king prawn martini served with saffron rice & mini onion tin loaf	£19.95
<i>Silence of the lambs (GF)</i> - Grilled lamb cutlets with a red wine reduction served with cumin mash & French beans	£17.95
<i>Duck confit (GF)</i> - Confit duck leg served with parsnip puree, spiced red cabbage, French beans, orange & parmesan spheres all drizzled with pineapple jus	£17.95

V- Vegetarian, GF – Gluten Free

All prices are inclusive of VAT. All dishes may contain some trace of nut.

Please advise us if you are allergic to nuts or any other food items.

Steaks (GF)

Ribeye 10oz or Sirloin 10oz **£23.95**

Served with petite salad & twice fried chips

Filley and Jacques (GF) - 8oz Fillet topped with a large king prawn

served with petite salad & twice cooked chips **£29.95**

Selection of sauces (V, GF) **£2.60**

Peppercorn sauce Mushroom sauce Red wine sauce

Garlic sauce Gorgonzola sauce

Roasted Moroccan vegetables (V, GF) **£2.00**

Bread & butter **£2.50**

Sweet potato fries (V,GF) **£3.50**

Extra twice fried chips (V, GF) **£3.50**

Linguine (Vegan without crab meat) - Crab meat linguine pasta with a chilli and cherry tomato sauce **£14.95**

Vegetarian option available **£11.95**

Fishermen's Catch - 8oz salmon fillet served with crushed new potatoes, summer berry salsa, asparagus & crab meat all drizzled with lemon grass sauce **£19.95**

Pineapple upside down - Pineapple basmati rice with mixed peppers, chilli, coriander & duo of king prawns served in a pineapple shell

(Veg option without prawns) **£17.95/£14.95**

Bangers & mash (V) - Vegetable Glamorgan sausage over a warming paprika mash & cranberry jam **£13.95**

V- Vegetarian, GF – Gluten Free

All prices are inclusive of VAT. All dishes may contain some trace of nut.

Please advise us if you are allergic to nuts or any other food items.

Desserts

Volcano (V)

Homemade chocolate fondant, vanilla ice cream & sprig of mint
served with never ending lava £6.95

Salted caramel brulée (V, GF)

Homemade salted caramel brulée, vanilla ice cream
served with a pistachio crunch £6.95

Vanilla panna cotta (V, GF)

Homemade Vanilla panna cotta served with fresh strawberries,
raspberries drizzled with a raspberry coulis £6.95

De-constructed cheesecake – white chocolate, cream cheese on a biscuit

Crumb served with strawberries, raspberries & chocolate sauce £6.95

Say cheese

Share or have one of your own – a cheeky cheese board served with fresh figs,
apricot chutney, frozen grapes, walnuts & crackers £9.95/£14.95

Locally sourced ice creams/sorbets...

£4.95

Chilli Chocolate, Jaffa cake, vanilla, strawberry

Sorbet

Pink grapefruit, lemon, mango

V- Vegetarian, GF – Gluten Free

All prices are inclusive of VAT. All dishes may contain some trace of nut.

Please advise us if you are allergic to nuts or any other food items.