



## **SPECIALS**

Tian of Cornish Crab with mango and avocado	£6.25
Moules Marinières	£6.25
Seared Scallops and slow-cooked Pork Belly with wild mushrooms and cider jus	£7.50
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Salmon, Prawn and Leek Crumble	£10.50
Fillet of Cod with Welsh rarebit on bubble and squeak with chive velouté	£13.25
Whole filleted Plaice with caper beurre noisette and seasonal vegetables	£13.95
Goan-style Fish Curry with basmati rice (Salmon, Sea Bass, King Prawn, Scallop, Moules)	£15.95

### **SUNDAY LUNCH**

Roast Rib-eye of Beef with Yorkshire pudding, roast potatoes and seasonal vegetables  
£12.50

## **Set Price Menu**

**Available 12pm-7pm**

### **£11.50 Two Courses**

Home-made Soup

Potted Crab with melba toast

Garlic Mushrooms on toasted ciabatta

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Salmon, Prawn and Leek Crumble

Loin of Pork with bubble and squeak, black pudding and mustard sauce

Goat's Cheese and Pesto Filo Parcel with green beans and cherry tomato salad

**Add a 175ml glass of House Red or White for only £2.50**

All dishes may contain nuts or nut traces – please speak to a staff member if you have any allergies  
VAT included

Service at your discretion – for parties of 8 or more, 10% will be added

All tips are shared equally among the staff