

Fish & Market Specials

Starters

	Member		Visitor
Pan Seared Scallops with Crispy Prosciutto and Garlic Pea Puree	£ 12.50	£	15.00
Saganaki: Crispy Deep Fried Feta Cheese drizzled with Honey (V)	£ 8.95	£	10.75
Fillet of Beef Tataki with Horse Radish Puree, Crispy Spring Onions and a Ponzu Marinade	£ 12.95	£	15.55
Cod Fish Cakes with Lemon and Caper Hollandaise and New forest Asparagus	£ 10.95	£	13.15
Lemon & Herb Marinated Chicken Strips with a Spicy Yoghurt Dip	£ 9.95	£	11.95

Main Course

Pan Fried Rack of Lamb with a warm New Potato, Pea, Mint and French Bean Salad	£ 18.50	£	22.20
Pan Fried Crispy Skin on Chicken Supreme with a Rich Chicken Gravy, Garlic Butter French Beans and Truffle and Parmesan Fries	£ 17.95	£	21.55
Greek Style Lamb Meatballs with Tzatziki, Feta, Tomato and Avocado Salad and Garlic & Rosemary Fries	£ 16.50	£	19.80
Whole Sea Bream stuffed with Coriander Lime and Chilli, in a Citrus Butter Soy Marinated Charred Broccoli and Sautéed New Potatoes	£ 20.95	£	25.15
Seafood Platter : Salt and Pepper Cornish Squid, Tempura Red Mullet Fillets, Shell on Crevettes and Mussels served with Garlic & Rosemary Fries, Artisan Bread with Aioli and Sweet Chilli Dipping Sauce (**Minimum 2 persons sharing)	£ 37.50	£	45.00
Garlic Butter Roasted Aubergine with a Pomegranate, Quinoa and Feta Salad and Deep Fried Aubergine Chips Drizzled in Honey (V)	£ 14.95	£	17.95

Whole Fish & Shellfish

Our Whole Fish are Cooked very simply on the Bone with a little Butter & Sea Salt and are served with your choice of New Potatoes **or** Frites and Seasonal Vegetables **or** Salad.

Whole Local Plaice	£ 16.40	£	19.70
Whole Witch Sole	£ 27.95	£	33.55
Whole Lemon Sole	£ 24.50	£	29.40
Local Dressed Crab served with a mixed Side Salad, Bread, Lemon Mayo and Frites	£ 23.50	£	28.20
Spanish Crevettes (starter size portion) Shell on King Prawns in Garlic & Lemon Butter served with Artisan Bread Rolls & Aioli	£ 12.00	£	14.25

