

Menu Options



Starters

Lobster and King Prawn Mango Salad

- Scottish lobster claw and tail and tiger king prawns pan fried in garlic and chilli butter with fresh mango and a mango sauce with a light leaf salad

Sticky Lamb Crostini

- Slow cooked shredded lamb on toasted brioche slider with mango and chilli sauce

Mussels with fresh tomatoes and garlic

- Mussels sautéed with shallot fresh garlic white wine and fresh cream topped with fresh tomatoes and parsley and served with fresh bloomer slices

Chicken Crostini

- Slow-cooked tender cornfed chicken thighs, with watercress on toasted bloomer with an aioli and crispy skin crumb

*Apple Smoked Whiskey Tiger King Prawns **New****

- Served with a whiskey and chilli glaze smoked gently

Crispy Calamari

- Paprika and smoked garlic spiced squid lightly coated and fried to a gentle crisp served with aioli and light salad

*Spiced Duck and Pomegranate Salad **New****

- Confit duck leg slow cooked in duck fat and served with light salad and a pomegranate sauce

Egyptian Falafels (V)

- Spiced broad bean fritter served with fresh mint yogurt and coriander cream

Roasted Tomato Soup (V)

- Baby tomatoes with garlic basil and thyme blitzed into a rich tomato soup topped with roast cracked peppered vine tomatoes and served with fresh cheese bloomers

Grilled Broccoli, Wild Garlic with Vegan Parmesan (V)

*Potato and Spinach Croquettes (V) **New****

- Served with a sweet chilli or 3 cheese dip



Mains

Seafood Linguine **New***

A variety of fresh mussel, crabmeat and king scallops with garlic, shallots and fresh basil served white wine velouté infused linguine

The Perfect Roast

Roast corn-fed poussin (baby chicken) served with herby roasted baby potatoes, carrots and parsnip puree and rich gravy

Miso Black Cod with a Twist **New***

A miso glaze pan-fried black cod with herb de Provence roasted carrots, baby potatoes and leeks or egg-fried bulgur wheat

Honey Glazed Duck

Pan Fried Duck breast on a pillow of heavenly pomme puree with sautéed spinach garlic buttered carrots parsnip chips and purée, honey glaze and red wine jus

Our Free Range and Dry Aged Steak and Scottish Lobster are from local butcher or fresh and live from our British fishmonger suppliers, seasoned perfectly and accompanied by mouth-watering sides

300/400g British Seasoned Sirloin/Ribeye Steak
1kg Scotch Tomahawk (To share) **New***
Garlic Buttered Scottish Lobster
(Whole Fresh Lobster Live)

Sides for Lobster/Steak

Creamy Mash
Truffle Pomme Frites
5 Cheese Creamy mac n cheese
Garlic Mushrooms
Buttery Sautéed Spinach

Sauces

Chimicurri,
5 peppercorns Sauce,
Red wine jus
Mushroom sauce

Aubergine and Sweet Pepper Lasagne (v)

Mushroom Bulgur (v) **New***

Aromatic spiced mushroom fried bulgur (think special fried rice but with bulgur wheat) served with sautéed garlic and chilli sweet peppers

Honey Mustard Sea Bass

Honey and mustard glazed sea bass with creamy mash and asparagus

Herby Lamb

Herby lamb cutlets with white sweet potato puree, sweet beets, and carrots finished with a mint and parsley sauce



Desserts

Eton Mess

- A British treat fresh whipped cream with fresh blueberries, strawberries and home made meringue served with a strawberry and blueberry coulis

Chocolate and Caramel Biscoff Cheesecake

- A biscoff biscuit based cheesecake with a milk chocolate filling and caramel glaze and biscoff crumb

Blu-lemon Millefeuille

- Fresh blueberries and lemon cream filling served with a thin sweet puff pastry layered to perfection and served with a chocolate sauce

Passion fruit and Orange Tart

- A sweet short crust tart case with a sweet but sharp passion fruit and orange filling served with vanilla infused fresh crème

Triple Chocolate Blondies

- White chocolate and milk chocolate brownie with a dark chocolate coating and berry medley

Sorbets (Mango & Papaya/Lemon Sorbet/Summer Fruits)

Chocolate Soufflé

- Dark chocolate treat that is light and sweet a warm dessert to finish a meal

Amaretto infused Apple and Mango Crumble

- Soaked Bramley apples and Caribbean mangoes in a sweet almond liquor served with a sweet buttery shortbread biscuit topping served with a crème anglaise or vanilla ice cream