

THE BREAD BOARD
 FRESH BREAD, OLIVES, BALSAMIC,
 OLIVE OIL AND SOBRASADA
 6.00



FISH ON THE BONE
 Fish of the Day for 2 people 35.00
 Dover Sole 20.00
 John Dory 24.00

OYSTERS

COLCHESTER ROCK OYSTERS
 six 14.95 dozen 28.95

CAVIAR

20g ROYAL OSCIETRA CAVIAR, CRÈME FRAICHE, BLINIS, CAPERS
 39.00

FROM THE SEA

PLATEAU DE FRUITS DE MER
 Chilled seafood 35.00, with lobster 70.00

Moules Mariniere fresh mussels in white wine garlic and cream	8.75	Whole Lobster from the Tank served with garlic butter or thermidor	35.00
Tempura Prawns with spicy cocktail sauce	9.50	Pint of Prawns with Marie-Rose sauce and brown bread	9.00
Dressed Cornish Crab	9.50	Grilled Octopus with chorizo, onions, and peppers	12.00
Calamari lightly fried, with sweet dipping sauce	9.00	Scallops in half shell, garlic butter	9.00

STARTERS

Our own Chicken Liver Parfait with onion relish and toasts	9.00	Artichoke, Tomato & Basil Bruschetta	8.00
Hot Fish Trio sardine, monkfish cheek, tuna with red pepper salsa	9.50	Carpaccio of Beef Fillet spicy sesame vinaigrette, arugula & parmesan	13.50
Soup du Jour	7.00	Singapore Style Chicken Wings hot and spicy	9.00
Button Mushrooms & Prawns with cream and granary bread	9.00	Grilled Goats Cheese with a walnut salad	9.00

MAINS

Medallions of Beef Fillet Steak for the smaller appetite.	16.00	Seafood Linguine with samphire, cream and hint of garlic	18.00
Wagyu Double Beef Burger with cheese and bacon	16.00	Roasted Salmon with salsa picante	16.00
Piri Piri Chicken Skewers lightly spiced chicken served with relish	16.00	Tiger Prawns with fennel, mint and chilli salad	26.00
Minted Welsh Lamb Chops cooked to your liking	18.00	Duo of Fresh Fish ask your server for today's fillets	19.00
Garlic Chicken with panko crumb and garlic butter sauce	18.00	Grilled Tuna Steak with samphire and Bloody Mary sauce	18.00
Pheasant Supremes with pancetta, garlic and red wine sauce	18.00	Chargrilled Swordfish Steak served with Barbados sauce	19.00
Pepperoni Pizza	12.00	Baked Whole Sea Bass in rock salt, filleted tableside	27.00
Wild Mushroom Risotto with a hint of truffle	16.00	Fillet of John Dory with roasted artichokes, salsify, capers	24.00

FROM THE GRILL

Butchers Cut Sirloin dry aged British beef	24.00	Tomahawk Steak with our special steak butter	38.00	Prime Fillet Steak with wild mushrooms and pan juices	26.00
Cote de Boeuf twenty ounces of prime beef rib served with grilled tomato	35.00	A Grade Japanese Wagyu Ribeye ten ounces of marbled ribeye MBS 8+	52.00	USDA Sirloin tender sirloin from the USA MBS 6+	39.00

SIDE ORDERS

Peppercorn Sauce	3.00	Garlic Mushroom Sauce	3.00	Stilton Sauce	3.00
Garlic Sourdough	3.00	Dauphinoise Potatoes	4.00	Roasted Vegetables	3.00
Grilled Asparagus	4.00	Mac & Cheese	3.00		

WOULD YOU LIKE A PHOTO OF YOUR VISIT? JUST ASK EITHER OUR PHOTOGRAPHER OR YOUR SERVER FOR MORE INFORMATION.

CONSUMING RAW SHELLFISH OR MEATS MAY HEIGHTEN THE RISK OF CONTRACTING FOOD BORNE ILLNESSES.
 PLEASE NOTE... OUR STAFF MUST BE INFORMED OF ALL FOOD ALLERGIES AND INTOLERANCES BEFORE YOU ORDER AS OUR DISHES INCLUDE VARIOUS INGREDIENTS. ALSO, OUR OIL MAY CONTAIN GM SOY