



EVENINGS ONLY

Served 6pm-9pm

Charcuterie Boards**

Bread & olives

Bread roll assortment, with mixed olives, hummus, butter & oil with balsamic £12.95

Fish board

Smoked salmon, chilli-infused white crab meat, anchovies, squid, king prawns, avruga caviar, chilli mayo, salad leaves & bread

For one: £16 | For two: £29.50

Meat board

Selection of cured meats (Napoli Salami, Bresaola & Chorizo Vela), pickle, sun-blushed tomatoes, piccalilli, pickled onion, spicy peppers stuffed with goats' cheese, salad leaves & bread For one: £13.50 | For two: £26.00

Vegetarian board

Roasted Mediterranean vegetables, sun-blushed tomatoes, spicy peppers stuffed with goats' cheese, piccalilli, pickled onions, salad leaves & bread

For one: £9.95 | For two: £18

Mains

Mussels cooked with leeks in a creamy cider sauce, served with crusty bread Starter: £7.50 | Main: £14.50

Homemade chicken burger in a brioche bun with red onion marmalade, Emmental cheese, baby gem, tomato, gherkin, slaw and skinny fries £16.50

Hake Niçoise: pan-fried tomatoes, green beans, red onion, olives, potato & egg, topped with roasted hake & rocket, served with balsamic glaze £17.50

Halloumi & aubergine Niçoise: pan-fried tomatoes, green beans, red onion, olives & potato, topped with halloumi, aubergine & rocket, served with balsamic glaze £16.50

8oz ribeye steak, served with mushroom, roast vine tomatoes, hand-cut chips & peppercorn sauce £25.95
(£5 supplement for inclusive guests)



* Terrace closed for dining from 5pm daily

** Unfortunately we are unable to substitute items on charcuterie boards



Desserts

Blueberry panna cotta served with poached compressed rhubarb, white chocolate soil & blackcurrant sorbet
£6.50

Classic lemon posset, served with Summer berries, vanilla shortbread and Chantilly cream £6.50

Warmed sticky toffee pudding served with hot toffee sauce, candied dates & Cornish clotted cream ice-cream
£6.50

Crispy meringue Eton mess served with Summer berries and light syrup £6.50

Dark chocolate torte served with chocolate soil, Chantilly cream, fresh strawberry & strawberry gel £6.50

Daily ice-creams & sorbets served with chocolate soil
£1.95/scoop

Cheese plate/platter with a mix of locally-sourced cheeses & biscuits served with a fruit chutney & grapes
For one: £8.50 | For two: £16.00

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Although every caution is taken to prevent cross-contamination, any product may contain traces. Dish descriptions do not include all ingredients used, so if you have a food allergy please speak to a member of staff before placing your order.
Full allergen and ingredient information available.



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