



Local Daily Specials

Wood Grilled King Prawns with Garlic, Chilli & Coriander -8.50

Wood Grilled Whole South Coast Lemon Sole,
Hand-Cut Fries, Mixed Leaves & Seaweed Butter - 18.50

Wood Grilled South Coast Bream Fillet, Roasted Tomato,
Wood Grilled Courgette, Jersey Royals & Black Olive Tapenade -15.95

Seared Cod Fillet, Wild Garlic, Peas, Leeks
& Jersey Royals with Preserved Lemon Salsa -20.95

Four Handmade Sea Salt Caramels - 4.95

Join us for Independence Day dinner!
July 4th. Ask your server for details



Local's Set Price Menu
Monday 14th May

**Pea & Asparagus Soup
Ham Hock Terrine,**

Pickled Cucumber & Toasted Focaccia

Smoked Trout, Shaved Fennel, Radish and Dill Dressing Salad

Spiced Chicken Thigh Skewer,

Potato Salad & Mardi Gras slaw.

**Wood Grilled Local Hake Fillet, Chickpea, Cucumber & Tomato
Salad**

**Cherry Tomato, Basil & Brinkburn Goats Cheese Tart with
Buttered New Potatoes & Alison's Organic Leaves**

Warm Orange & Almond Cake (GF)

With Orange Blossom Yoghurt

Rhubarb Jelly & Rosewater Cream

Elderflower Posset, Short bread & Poached Rhubarb -4.95

Two Courses - 14.95 / 3 Courses - 17.95