

Today's Specials

Lindisfarne Oysters

- Six on Ice with Lemon and Tabasco...£8.95
Six Grilled with a little Pesto Butter...£8.95
Six Grilled and Topped with melted Camembert...£10.95

Starters

- Seared King Scallops served on Sautéed Spring Greens, Pine Kernels and topped
...with an English Mustard Crème Fraîche..... £6.50
King Prawns served in Garlic Cream and served with Rocket Leaves.....£5.50
Whitby Crab and Leek Tart served warm with Spiced Tomato Concasse & Dressed
...Leaves£5.95

Main Courses

- Pan Fried Wild Sea Bass Fillet served with a Seafood Crêpe£15.95
Halibut Fillet Pan Fried with Lemon and Garlic served with Minted Jersey
...Royal Potatoes and Dressed Leaves£15.95
Poached Salmon Fillet with Salsa Verde accompanied by a Cherry Tomato and
...Rocket Salad and Buttered English Broccoli with Almonds.....£13.95
Pan Fried Fillet of Brill and Sautéed Langoustine Tails on Wilted Spinach
...with Langoustine Cream£13.95
Local Rump Pave with Red Wine and Shallot Butter, Chips and Dressed Leaves
.....£12.95

Vegetarian Special

Wild Mushroom and Courgette Risotto finished with Crème
Fraîche and Served with a Bowl of Pine Nut and Goats Cheese Salad.....£8.95

Dessert Specials at £4.95

- " Champagne Rhubarb " Eton Mess laced with Kirsch and Meringue
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Chocolate Shortbread Stack filled with Vanilla Pod Whipped Cream and
Strawberries accompanied by Vanilla Ice Cream and Strawberry Coulis
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Creamy Caramel Crème Brulee with Fresh Raspberries & a Shortbread Biscuit
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Magpie Vanilla Rice Pudding with a Crisp Caramel Topping

Dessert Wine

Château de Stony Muscat de Frontignan
375ml Bottle £10.95 175ml Glass £5.25