## <u>SNACKS</u>

HOUSE OLIVES 5 SMOKED ALMONDS 4 WARM CIABATTA Anchovy Butter 5

OYSTER SHOT 4.5 Margarita Granita . Lime DEEP FRIED WHITEBAIT 7 Smoked Paprika Mayo SALTED COCKLE POPCORN 8 White Pepper . Malt Vinegar TURKISH CARROT DIP 8 Dukkha . Yoghurt . Olive Oil

## SMALL PLATES

GRILLED KING PRAWNS 15 Garlic Butter . Lemon . Parsley . Paprika . Crusty Bread BEETROOT CARPACCIO 12 Grilled Goats Cheese . Butter Potatoes . Honey & Walnut Dressing . CHARCUTERIE BOARD 15 Cured Meats . Cheese . Olives . Pickles . Grilled Bread WHIPPED SMOKED CODS ROE 10 Tortillas . Herb Oil . Lemon . Pork Scratchings

## MAIN PLATES

ROAST SKATE 28 Brown Shrimp Butter . Capers . Salted Chips SMOKED HADDOCK CHOWDER 26 Saffron Potatoes . Fish Cream . Prawns . Onion Relish BEER BATTERED FISH 19 Pea Ketchup . Tartare Sauce . Chips 10oz FLAT IRON STEAK 26 Best Served M/R . Rosemary Chips . Flat Mushroom . Steak Ketchup

## <u>SIDES</u>

EXTRA BREAD 3.5 ROSEMARY SALTED CHIPS 5 TRUFFLE & PARMESAN FRIES 6 SESAME FRIED GREENS 6

PLEASE NOTE A 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 10 OR MORE DISHES MAY CONTAIN NUTS SOY & GLUTEN PLEASE INFORM A MEMEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS DISHES & PRICES MAY CHANGE WITH OUT NOTICE DUE TO AVAILABLITY