

MEAT

SLOW ROASTED BELLY PORK AND BLACK PUDDING £21.00

SLOW ROASTED IN THE WOOD FIRED OVEN, SERVED WITH CRUSHED SEASONED POTATOES ON A BED OF LEEKS & CABBAGE, BLACK PUDDING AND FINISHED WITH GRAVY, CRISPY CRACKLING & APPLE CHUTNEY

RIB-EYE STEAK (GF) £27.50

A SEASONED LOCAL 10OZ RIB EYE STEAK, SERVED WITH TOMATO, FLAT FIELD MUSHROOM, FRIES & MIXED LEAVES.

ADDITIONAL SAUCE - BÉARNAISE OR PEPPERCORN £2.50

SURF 'N' TURF (GF) £33.00

SEASONED 10OZ RIB EYE STEAK WITH PAN FRIED GARLIC CREVETTES, SERVED WITH FRIES & MIXED SALAD LEAVES.

CHICKEN BASQUE (GF) £17.50

CHICKEN BREAST, CHORIZO, RED ONIONS, BASIL & NEW POTATOES, COOKED IN THE WOOD FIRED OVEN IN A PROVENCAL VEGETABLE SAUCE

MUSHROOM, CHICKEN & TRUFFLE TAGLIATELLE £21.00

SEASONAL MUSHROOMS, CHICKEN BREAST, PESTO, PARMESAN, TRUFFLE OIL, ROCKET & PINE NUTS

VEGETARIAN, VEGAN MAINS

SAAG ALOO CURRY £17.00

CHICKPEA, SPINACH & POTATO CURRY WITH CHUTNEY, POPPADOMS (VG/DF/GF WITHOUT POPPADOMS)

ADD PEELED KING PRAWNS & CREVETTES + £8

MUSHROOM & TRUFFLE TAGLIATELLE £17.50

SEASONAL MUSHROOMS, PESTO, PARMESAN, TRUFFLE OIL, ROCKET & PINE NUTS

SALADS

THE BEACH SALAD (GF) £13.95

A MIXED LEAF SALAD, GREEN BEANS, OIL MARINATED ARTICHOKE HEARTS, OLIVES,, SUN DRIED TOMATO, RED ONION, CUCUMBER, CHERRY TOMATO, PEPPER-DEWS, PINE NUTS

SERVED WITH ~

GOATS CHEESE CROSTINI - £17.50

PAN FRIED SEASONED HALLOUMI - £17.50

CHICKEN, PROSCIUTTO & PARMESAN WITH GARLIC MAYONNAISE (GF) £18.00