

FOR THE TABLE

Baked rustic breads with roast garlic.

£2.95

Warm green and black olives with sun blushed tomatoes

£3.50

STARTERS

Hot "in house" smoked salmon pave with rocket, horseradish crème fraiche and soft boiled egg.

£5.95

Confit of duck leg with spiced orange salad and balsamic dressing

£6.95

Moules Mariniere

Or

Moules with tomato sauce, basil and garlic

Starter £5.50 Main course £9.50

Soup of the moment!

£4.75

Slow roast belly of free range pork, with a sticky chilli and honey glaze.

£5.75

Whipped goats cheese with cracked black pepper, marinated beetroot and truffle honey dressing

£5.95

Pan seared yellow fin tuna with marinated mouli salad, wasabi mayonnaise and pickled mushrooms

£6.95

Pan seared local lamb's kidneys, devilled sauce and field mushrooms on toast

£5.50

Fresh rock oysters with traditional accompaniments.

Half dozen £8.50 Dozen £16.00

{we advise restrain on spirit consumption with oysters }

Baked half dozen rock oysters with Garlic, blue cheese and breadcrumbs

£9.95