



WEEKEND DINNER MENU

Open Friday & Saturday night
from 5:30pm

SMALL PLATES

GRILLED MACKEREL FILLET,
APPLE & CELERIAC REMOULADE, SALSA VERDE (GF) 10

HERITAGE TOMATO BRUSCHETTA W/
TORN BUFFALO MOZZARELLA & BASIL PESTO (V|VGO) 9.5

GRAZING BOARDS

CHARCUTERIE BOARD W/
BRESAOLA, MILANO SALAMI, SERRANO HAM,
ROAST GARLIC HUMMUS, CAPER BERRIES, TOASTED FOCACCIA,
DIPPING OIL & BALSAMIC GLAZE
(GFO|DFO) 16.5

FRITO MISTO W/
SEA BASS, CALAMARI, CREVETTE PRAWNS, HADDOCK
& GARLIC MAYONNAISE
(DFO) 16.95

EXTRAS

GREEN SALAD 4.5 | SEASONAL VEGETABLES 5

ONION RINGS 3.75 | FRIES & AIOLI 4.95

MAIN EVENT

8OZ SIRLOIN STEAK,
CONFIT TOMATO, GARLIC MUSHROOM, WATERCRESS,
BÉARNAISE SAUCE & CHIPS (GF) 28.5

PAN ROASTED HAKE FILLET,
SAUTE NEW POTATOES, TENDER STEM BROCCOLI, SPICED TOMATO SAUCE
& CRISPED KALE (GF) 22.5

CHARRED CAULIFLOWER & ROASTED CHICKPEA BURRITO W/
RICE & BEANS, CHIPOTLE DIP, CORIANDER & TOMATO SALAD (VG) 16.75

CORNISH CRAB LINGUINI W/ SPINACH, LEMON, GARLIC & HERBS 21

BEER BATTERED FISH & CHIPS,
PICKLED SHALLOTS, MINTED PEAS & TARTAR SAUCE (VGO) 18.95
(MAKE IT VEGAN AN OPT FOR BANANA BLOSSOM INSTEAD OF FISH)