



Sample menu

Totopos with guacamole, **sourdough and walnut bread** with butter, **marinated olives** with sundried tomatoes. 3.50 each.

STARTERS

Grilled mackerel fillets with tomatoes and tapenade. 5.95

Deep green spinach soup with poached egg and Parmesan. 5.95

Moules marinière classic French style with white wine, onion, butter and parsley. 8.95

Salt and pepper prawns served with cucumber, beansprouts and a soy and sesame dressing. 9.95

Sliced salmon with ponzu and pink grapefruit 7.95

Fish and shellfish soup with rouille, Parmesan and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 8.95

Rocket salad with figs, serrano ham, Gorgonzola and basil. 7.95

SHARING BOARDS 15.95, available at lunch.

Mediterranean Gremolata prawns, roasted vegetable with salsa verde, Butrint mussels, serrano ham, tapenade, olives and sourdough.

Mexican Totopos, guacamole, refried beans, pico de gallo salsa, coconut prawns, Abraham's ceviche of sea bass, aubergine and feta rolls and mackerel in tortillas with spicy tomato sauce.

SPECIALS

Seared scallops with confit shallots, garlic, crushed peas and chargrilled sourdough. 9.50

Abraham's ceviche of bass and prawns. 8.95

Indonesian seafood curry with sea bass, cod and prawns with pilau rice and a green bean and grated coconut salad. 19.95

Hake served with soy butter and spring onion mash. 17.95

Open California chicken sandwich a slice of sourdough bread with lettuce, tomato, avocado and chicken breast with chipotle mayo. 10.95 (lunch only)

Chargrilled half lobster served with mixed leaf salad, aioli and thin chips 29.95

SET MENU

2 courses 17.50 | 3 courses 21.50

Cod fish cakes with salsa verde.

Mild potato curry, with smoked haddock and a poached egg.

Grilled mackerel stuffed with Rick's hot red pepper paste and a freekeh salad.

Braised cod with lettuce, peas and crispy pancetta.

Barbecued sumac chicken with crushed new potatoes.

Primavera risotto with asparagus, courgettes, broad beans and peas.

Steamed ginger pudding with vanilla ice cream.

Lemon tart with clotted cream.

Passion fruit pavlova

Available for lunch and dinner until 6:30pm.

MAINS

Salmon fish cakes with rocket, watercress and aioli. 11.95

Cod and chips with thick cut chips, mushy peas and tartare sauce. 14.95

8oz rib-eye steak served with chips, rocket, tomato and shallot salad. 22.95

Chargrilled fillets of sea bass with vanilla butter vinaigrette. 18.95

Roasted Mediterranean vegetable linguine 10.95

Grilled whole plaice with black olive butter. 15.95

SIDES 3.50 each

Sautéed green beans, confit shallots and tomato

Mixed leaf salad with fines herbes

Minted baby potatoes

Thin cut chips

Glazed carrots with tarragon

Sauteed courgettes with chives and olive oil

DESSERTS 6.95 each

Chocolate pavé

Classic lemon tart

Crème brûlée

Passion fruit pavlova

Steamed ginger pudding

Ice cream and sorbets

Selection of cheese 7.95