

# Evening Menu



## APPETIZERS

**Padrón peppers (gf, vg) £5**  
*Anglesey sea salt*

**Gordal olives (vg) £4.50**

**Garlic and parsley flat bread (v) £4.50**  
*seaweed salt*

**Escargots (6) (gf) £8**  
*garlic, parsley butter, bread*

## OYSTERS (gf)

*With mignonette dressing*

**Three £9**

**1/2 Dozen £17**

**Dozen £30**

## SHARING

**Fruit di Mare (on ice) (gf\*) £90**  
*whole lobster, mussels, clams, tiger prawns, oysters, dressed crab, octopus, sauces, crusty bread*

**Seafood Platter (gf) £75**  
*grilled prawns, squid, roasted sea bass, whole mackerel, clams, scallops, samphire, buttered new potatoes*

**Frito misto £50**  
*haddock, red mullet, squid, mussels, prawns, whitebait, vegetables, dusted and fried, salad*

**Tomahawk Steak (gf) £65**  
*33 oz rib eye on the bone, caramelized red onions, duck fat chips, confit garlic, Roquefort, garlic & truffle butter, watercress*  
**add whole lobster £25**

## STARTERS

**Scallops on the shell (gf\*) £12**  
*king scallops, shallots, garlic parsley butter, breadcrumbs*

**Grilled prawns (gf) £10**  
*butterflied shell on, seaweed parsley garlic lemon butter*

**Octopus carpaccio salad (gf) £10**  
*red onion, cherry tomato, cucumber, citrus dressing*

**Chicken croquettes £8**  
*tomato and raisin chutney, parmesan crisps*

**Calamari grille (gf) £8.50**  
*whole grilled baby squid, extra virgin olive oil, parsley, lemon*

**Insalata tricolore (gf, v) £7.50**  
*buffalo mozzarella, plum tomato, avocado, basil, extra virgin olive oil*

**Dressed crab (gf\*) £10**  
*saffron aioli, crunchy bread*

**Bresaola (gf) £10**  
*cured beef, rucola, parmesan shavings, extra virgin olive oil*

## PIZZAS

**Buffalo margherita (v) £15**  
*San Marzano tomato sauce, Fiore di late mozzarella, Buffalo mozzarella, basil*

**Vegetariana (v) £17**  
*San Marzano tomato sauce, Fiore di late mozzarella, red onion, Abergavenny goat cheese, grilled courgette and aubergine, artichokes*

**Norbar £22**  
*Lobster bisque base, white crab meat, crème fraiche, cucumber, herbs, lemon drizzle*

**Carne £20**  
*San Marzano tomato sauce, Fiore di late mozzarella, cooked ham, spicy sausage, wurst, pancetta, speck*

**Salsicia £19**  
*San Marzano tomato sauce, Fiore di late mozzarella, spicy sausage, wurst, pancetta, artichokes, cream cheese, oregano*

**Gamberessa £19**  
*San Marzano tomato sauce, Fiore di late mozzarella, Atlantic prawns, grilled courgette*

**Quatro Stagione £19**  
*San Marzano tomato sauce, Fiore di late mozzarella, artichokes, cooked ham, porcini mushrooms, Atlantic prawns*

**Fungi (v\*) £18**  
*San Marzano tomato sauce, Fiore di late mozzarella, speck, wild mushrooms, brie cheese, truffles*

**Salmon £20**  
*San Marzano tomato sauce, Fiore di late mozzarella, hot smoked salmon, mascarpone cheese, dill*

## MAINS

**Rib-eye 10oz (gf) £28**  
*confit garlic, duck fat chips, choice of butter, watercress*  
**add half lobster £15**

**Spaghetti gambarini £20**  
*prawns, butter, white wine, cherry tomato, chili*

**Rack of lamb £28**  
*tapenade crust, fennel, cannellini beans, blood orange salad, salsa verde*

**Roasted seabass fillets (gf) £21**  
*braised fennel, beurre blanc, samphire, watercress*

**Chicken poussin (gf) £18**  
*whole roasted slow grown marinated chicken, watercress, fries*

**Seafood en papillote (gf) £20**  
*mussels, clams, prawns, squid, new potatoes, sugar snaps, fennel, cherry tomato, Pernod, white wine*

**Lobster frites (gf\*) £39**  
*garlic butter, thermidor sauce, fries*

**Pan roasted hake Loin £19**  
*potato rosti, spinach, sauce vierge*

**Whole mackerel (gf) £17.50**  
*oven baked, beetroot horseradish remoulade, cavolo nero, beetroot jus*

**Vegetarian farcis (gf, v, vg\*) £16.50**  
*pepper and courgette stuffed with couscous and feta, stem broccoli, vegan gravy*

**Braised vinaigrette leeks (vg) £13**  
*leeks, garden peas, croutons, falafel, leek puree, vinaigrette*

## SIDES all £4.50

**Fries (gf, vg)**

**Garlic & Parsley flat bread (v)**

**Braised petit pois (gf, v, vg\*)**

**Mix leave salad (gf, vg)**

**Vinaigrette potato salad (gf, vg)**

**Spring vegetables (gf, v, vg\*)**

## DESSERTS

**Chocolate brownie (vg) £7**  
*pistachios, cashews, chocolate sauce, vanilla ice cream*

**Apple tart tatin (v) £6.50**  
*caramel sauce, chantilly cream*

**Eton mess (gf, v) £7**  
*strawberries, coulis, mascarpone, cream, meringue*

**Creme brulee (gf\*, v) £7**  
*raspberry, white chocolate, shortbread*

**Semifredo (gf, v) £6.50**  
*mango & passionfruit*

**Lemon posset (gf\*, v) £6.50**  
*lemon curd, shortbread*

**Apple pie (gf, vg) £6.50**  
*raspberry sorbet, coulis*

*Please always inform your server of any allergies or intolerances before placing your order  
(v)-Vegetarian, (vg)-Vegan, (gf) - Gluten free, \*On request*



## BY THE GLASS

WHITE	125ML	175ML	250ML	BTL
Pinot Grigio, San Antonio, Italy (vg)	4.50	6	8.50	24
Picpoul de Pinet, Domaine de la Madone, France	5	7	9.50	27
Sauvignon Blanc, Esk Valley, New Zealand	5.80	8	11	32
Chardonnay, Elgin, South Africa	6.30	8.60	12	35
Viognier, Alchemy, France	6.50	9	12.50	36
ROSE	125ML	175ML	250ML	BTL
White Zinfandel, Cougar's Moon, California	4.30	5.80	8	23
Gris Rose, Domaine St Paul, France (vg)	5.50	7.50	10.50	30
Côtes de Provence, MiMi, France	6.50	9	12.50	36
RED	125ML	175ML	250ML	BTL
Merlot, Sepa Moya, Chile	4.30	5.80	8	24
Tre di Tre, Lupo Meraviglia, Italy (vg)	5	7	9.50	28
Pinot Noir, McManis, California	5.50	7.50	10.50	30
Beaujolais, Fleurie, France	6	8.50	11.50	33

## CHAMPAGNE & SPARKLING

	125ML	BTL
Prosecco Spumante, Barocco, Italy (vg)	6.50	27
Prosecco Spumante Rosé, Barocco, Italy (vg)	6.50	27
Champagne Irroy Brut Rosé (vg)		55
Champagne Irroy Brut (vg)		60
Bollinger, Special cuvée		80
Taittinger Prestige Rosé (vg)		85

## SWEET

	100ML	BTL
Moscatel, Vistamar, Chile	6	20
Sauternes, Chateau les Mingets, France		30

## BY THE BOTTLE

### WHITE

Albarino, Bodegas Aquitania, Spain	30
Esporão, Monte Velho, Portugal	31
Gavi di Gavi, Volpi, Italy	33
Chenin Blanc, Hosteen, South Africa	35
Sancerre, Cuvee Marnes & Caillottes, France	44
Pouilly-Fuissé, Domaine Trois Tilleuls, France	55
Chablis Premier Cru, Chartron Trebuchet, France	55
Meursault, Domaine Jean Pascal, France	85

### ROSE

Côtes de Provence, Whispering Angel, France	50
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### RED

Malbec, Caoba, Argentina	27
Tinta Berracoa, Jikken Barrel, South Africa	30
Rioja Reserva, CVNE, Spain	35
Chianti, Baronchini, Italy	37
Cabernet Franc, Zuccardi, Argentina (vg)	40
St Emilion, Chateau tour St Christophe, France	45
Cabernet Sauvignon, Crossing Reserve, Australia	50
Chateauneuf du Pape, Victor Berard, France	55
Pinot Noir, Domaine Carneros, California	57
Merlot, Chateau Bernadotte, France	60