

STARTERS

Mix Marinated Olives 4.00

Bread & Butter 4.00

SPECIALS

Papilio Prawn Cocktail 10.00
with avocado puree and a virgin
Mary shot

Smoked Fish Platter 10.00
Smoked salmon and smoked
mackerel with citrus fruits and
horseradish

Soup of the Day (v/vg) 7.00

Seared Scallops 15.00
with crispy bacon, peas, spring
onion, garlic butter

Mussels 9.95
with garlic, chilli, parsley

**Cheese and Chive Stuffed
Mushrooms** 7.95
with sweet pepper coulis, panko
breadcrumbs

Medallion 16.00
Fillet steak, chilli and lime with
parsnip crisps & chive sour cream

Beetroot (v) 8.00
Walnut and Stilton cheese with
balsamic

Mac & Cheese 8.00
Creamy cheddar cheese and
sweetcorn (crispy bacon optional)

**Pea, Mint and Mozzarella
Arancini** 10.50
with garlic aioli

Salt and Pepper Squid 9.00
with tartare sauce

Crab Croquetas 15.00
with leeks, chives and creamy butter
sauce

King Prawns 13.95
with garlic herb butter

Prosciutto 12.00
Parma ham, caperberries, fennel
and chilli relish, toasted sourdough

Burrata 11.00
with heritage tomatoes, sea salt,
balsamic & basil dressing

Sourdough Avocado (v/vg) 8.50
Toasted with caramelised red onion,
tomato, basil, olive oil, balsamic

Baked Camembert 11.00
with chilli flakes & thyme, served
with Focaccia

Soft Shell Crab 10.00
Sweet chilli sauce, spring onions &
leaf salad

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu.