

STARTERS

Mixed 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 12.00
smoked salmon and smoked
mackerel with citrus fruits and
horseradish

Soup of the Day (v/vg) 7.00

Padron Peppers 6.00
with salt flakes

Breaded Prawns 11.00
with sweet chilli dip

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

Mussels 9.95
with garlic, chilli, parsley

**Cheese and Chive Stuffed
Mushrooms** 9.00
with sweet pepper coulis, panko
breadcrumbs

Beetroot (v) 8.00
walnut and Stilton cheese with
balsamic

Deep Fried Breaded Brie 8.00
with julienne cut cucumber and
cranberry sauce

King Prawns 13.95
with garlic herb butter

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

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