



Breads and Nibbles

Artisan Olives V, GF A Mix of Green and Black Olives with Garlic and Herbs	3.50
Bread Selection V	3.50
Edamame Beans V, GF with Soy, Ginger and Chilli	3.00

Starters

Lamb Koftas with Flat Bread and Tzatziki Dip	7.00
Goat's Cheese Cream and Honey Fig Bruschetta V with Pea Shoots, Fig Liqueur and Toasted Almonds	6.00
Poached Egg V with Asparagus, Hollandaise and Puff Pastry Soldiers	5.50
Hot Smoked Mackerel GF with Baby New Potato Salad and Capers	7.50
Baby Calamari with Aioli Deep-fried Baby strips of Calamari with pink Pepper Crust	7.50
Gambas Pil Pil A Spanish Favourite, Peeled Prawns Served in a Hot Sizzling Sauce of Garlic, Chilli and Olive Oil, Served with a Wedge of Ciabatta	9.00
Spiced Chicken Wings 🍴 Deep Fried Sriracha Chicken Wings Tossed in Honey and Sriracha Sauce, Spring Onion and Sesame Seeds	6.00

Salads

Chicken and Avocado Salad with Mixed Leaf and Gremolata	9.50
Duck and Watermelon with Watercress, Mint and Coriander	11.00
Classic Caesar V Add Chicken for 3.50	7.00
Halloumi V With Spinach, Watercress, Rocket, Tomato and Croutons	10.50
Classic Tuna Nicoise with Baby Potatoes, Green Beans, Cherry Tomatoes, Baby Gem and Soft Boiled Egg	12.50

V - Denotes Vegetarian. GF - Denotes Gluten-Free. Please advise your server of any special dietary requirements.
An optional service charge of 10% will be added to your bill. Due to the nature of our fresh produce, some items can be limited.



Mains

Lamb Chops GF	12.50
Flattened Marinated Lamb Chops with Minted New Potatoes and Salsa Verde	
Gressingham Duck Breast	16.00
Tamarind Marinated Duck Breast with an Asian Hot Slaw	
Pan Roasted Hake GF	15.00
with Mashed Potato and Creamy Spinach Sauce	
Half Roasted Chicken with Lemon Pangritata	14.50
Served with Gremolata Green Beans	
Vegetable Penang GF	11.00
with Lychee, Daikon, Bamboo Shoots and Asian Style Salad (Add Chicken for 3.50)	
King Prawn Linguine 🍴	13.00
in a Tomato Based Sauce with Chilli and Garlic	

Grills & Roasts GF Available

8oz Rump Steak	9.00
10oz Rib-eye Steak	15.00
16oz T-Bone Steak	22.50
8oz Fillet Steak	23.50
Chateaubriand For Two People (Available by Pre-Order Only)	60.00
16oz with a Choice of Sauce and Two Sides <i>Add Gambas Prawns to any Steak for 3.50</i>	
Half Lobster (275g)	16.00
Served with Original Chips, Grilled Lemon and Watercress	
Lobster (550g)	29.00
Served with Original Chips, Grilled Lemon and Watercress <i>1000g Whole Lobster Available by Pre-Order for 48.00</i>	
4 or 8 Boneless Honey-Glazed Chicken Thighs	12.00 / 20.00
2 or 4 Vegetable and Halloumi Skewers	9.00 / 17.00

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Burgers

Classic Chicken Burger	8.00
with Bacon, Cheese, Tomato, Caramelised Onions, Baby Gem, Gherkin and Mayonnaise	
Lobster Brioche	15.00
with Avocado, Baby Gem and Mayonnaise	
Mushroom and Halloumi Burger V	7.00
with Caramelised Onions, Tomato, Rocket and Mayonnaise	
Sugar Hut Burger	9.00
Aberdeen Angus Beef Burger with House-made Burger Sauce, Bacon, Cheese, Baby Gem and Bacon Jam	

Sides

Honey Roast Carrots V, GF	3.00	Market Vegetables V, GF	3.00	Sweet Potato Fries V	3.50
Minted New Potatoes V, GF	4.00	Truffle Mac and Cheese V	6.00	Rocket and	
Mixed Leaf Salad V, GF	3.00	Original Chips V	3.00	Parmesan Salad V, GF	3.00
Smoked Salt Chips V, GF	3.50	Truffle and Parmesan Chips V, GF	4.00		

Sauces, Butters and Condiments

Peppercorn Sauce GF	2.50	Truffle Butter V, GF	1.50	Garlic Mayo V, GF	1.00
Béarnaise Sauce V, GF	3.00	Chilli and Lime Butter V, GF	1.50	Mustard Mayo V, GF	1.00
Chateaubriand Sauce GF	2.00	Porcini Butter V, GF	2.00	Chipotle Mayo V, GF	1.00
Garlic Butter V	1.50				

House-made Sauces

House-made Burger Sauce V, GF	1.50
House-made Bacon Jam GF	2.50
House-made BBQ Sauce V, GF	1.00

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Dessert Menu

Chocolate Brownie v 5.00
with Ice Cream

Hot Chocolate Fondant v 5.50
with Ice Cream

Sticky Toffee Pudding v 5.00
with Butterscotch Sauce and Vanilla Ice Cream

Lemon Meringue Slice v 5.50
with Strawberry Coulis

Passion Fruit and Champagne Cheesecake GF 5.00
with Ice Cream

Ice Creams and Sorbet Selection v,GF 3.50
Please ask your server for our current options