



APPETISERS £7.00 each

Crispy Cockles   Pigs in Blankets & Mustard   Focaccia, olive oil & balsamic   Marinated Olives

STARTERS

Lobster bisque, buttery garlic  
croutons & fresh tarragon

Crab au gratin, baked with  
Parmesan & fresh herbs

Monkfish scampi, gochujang  
& lime mayo, home made  
pickles

Beetroot cured salmon,  
caper berries, creme fraiche,  
Melba toast

Fresh mussels, garlic, tomato,  
chilli & a touch of cream, served  
with bread **£2**

Game terrine, fig & Marsala  
chutney, toasted brioche

Calamari fritti, chunky  
tartare, lemon wedge

Grilled artichokes, carrot,  
chilli & pomegranate salad,  
beetroot houmous **(v)(vg)**

MAINS

Chicken, parmesan & prosciutto ballotine, red wine risotto, fine green beans in vinaigrette

Pan fried hake fillet, cockles, potato & smoked bacon chowder, sauteed leeks **£2**

Lamb shank, pomegranate molasses & Moroccan spices, couscous, spiced root vegetable purée

Confit of duck leg, celeriac mash, flageolet beans ragu, red wine & rosemary jus **£2**

Honey & soy glazed pork belly, crispy noodle cake, wilted Asian greens, star anise jus

Short rib bourguignon, pomme purée, parsnip crisps, lemon, garlic & parsley gremolata

Caesar chicken salad- baby gem, parmesan, soft boiled egg, anchovies, crispy bacon & Caesar dressing

Cauliflower steak, spiced carrot puree, lime & coriander butterbean gnocchi **(v)(vg)**

10oz beef burger, blue cheese, wild rocket, jalapeno & blueberry compote, belly bacon, brioche bun & chips

10oz Sirloin Steak, grilled cherry tomatoes & thick cut chips **£5**

Langland's fish & chips, mushy peas & tartare sauce

**Fresh chips £4.95 / Seasonal salad £4.95 / Seasonal vegetables £4.95 / Peppercorn sauce £4.95**

DESSERTS

Espresso pannacotta, Kahlua, chantilly cream, caramelised walnuts

Poached rhubarb & stem ginger fool

Dark chocolate creme brulee, pear compote, honeycomb

Assorted gelato or sorbet

**Please note: some menu items have additional charge!**

**IMPORTANT** - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.