



Starters

Soup of the Day £4.95

Chefs own Freshly prepared Soup of the Day served with Crusty Roll (GF Bread on request).

Baked Mushrooms with Goats Cheese (GF Available) £6.75

Baked Flat Mushrooms filled with Roasted Cherry Tomatoes, Garlic, Anchovies & Goats Cheese with Herb Crust

Meatballs Marinara (V Available) £6.90

Homemade seasoned Beef Meatballs set on Marinara Sauce, topped with Parmesan

Buttermilk Fried Chicken (GF Available) £6.50

Tender Buttermilk Chicken Fillets in crispy seasoned Batter served with BBQ, Chipotle or Ranch Dip

Stovies Bon Bons (GF Available) £6.75

Traditional Stovies with a twist. Battered and served with Pepper Sauce

Toasted Mushroom Ravioli £6.50

Egg Pasta filled with Porcini Mushrooms, Mozzarella & Ricotta Cheese in a crisp Herb Crumb, served with Tomato & Basil Sauce

Mains

Grilled to order Steaks (GF): 8 oz Sirloin £21.95 or Ribeye £23.95

Choice of Chips: Hand cut, Skinny or Traditional Chips

Sauces: £2.75: Cracked Black Pepper or Bearnaise Or Blue Cheese & Bacon Butter

Waterfront Beef Burger £14.95

Chef's Own 8oz Burger served in a Brioche Bun. Stacked with Lettuce, Tomato, Onion, Dill Pickle & Cheddar Cheese, served with Twice Fried Chips & Relish

Lamb Shank £18.50

Slow Cooked Tender Lamb Shank with Colcannon Cake, Swede Puree, & Red Wine Gravy

Fillet of Haddock (GF available) £15.95

Deep fried & served with Mushy Peas, Tartar Sauce, & Home-Made Chips, Choice of Battered or Breaded, with Tartare Sauce

Tagliatelle Alfredo with Smoked Haddock & Chorizo (GF Available) £13.95

Cooked with Garlic, Parmesan, Spinach, Smoked Haddock, Chorizo & Cream, Topped with Parmesan

Fillet of Pork (GF) £15.95

Grilled to order Medallions of Pork Fillet set on Wholegrain Mustard Mash, coated in a Wild Mushroom & Marsala Sauce, served with Seasonal Vegetables

Chicken Calabrese (GF) £18.95

Chicken Breast stuffed and rolled with Smoked Paprika, Salami, Spinach, Garlic & Cream Cheese, served with Roast Gravy, Gratin Potatoes & Vegetables

Hake Bouillabaisse (GF Available) £17.95

Baked Fillet of Hake with set on Fondant Potato, surrounded with Mussels in Bouillabaisse, with Crusty Bread

Puddings

Sticky Toffee Pudding £6.50

Warm Date Pudding in Toffee Sauce, served with Vanilla Ice-cream

Vanilla & Strawberry Panna Cotta (GF Available) £6.50

A Duo of Panna Cottas, Whipped Cream, Berries & Chocolate Crumb

Banana Foster Crème Brulee (GF Available) £6.95

Traditional Crème Brulee Flavoured with Bananas, Rum & Lime served with Shortbread

Brownie Ice Cream Sundae (GF) £7.50

Warm Chocolate Fudge Brownie Chunks with Hot Caramel Sauce layered with Vanilla & Chocolate Ice-Cream topped with Whipped Cream

Chocolate Pot (GF) £6.50

A Belgian Chocolate Mousse served with Praline Cream and a Chocolate Spoon

