

LOBSTER POT

DINNER MENU

TWO
COOKS

STARTERS & BAR SNACKS

Smoked Almonds	3.00
Olives Italian & Spanish Olives in Herbs & Olive Oil	3.00
House Brown Bread Treacle & Stout, Sourdough Crisps, Labneh, Butter	3.00
Soup of the day	8.00
Seasonal Salad Organic Mixed Leaves, Chickpeas, Tomatoes, Cucumber, Feta Cheese	9.50
Seafood Chowder Smoked Fish, Prawns, Pancetta, Creamy Veloute with Vegetables and Herbs	10.00
Mussels (starter)	12.00
Mussels (large) Chorizo, Garlic and Mint	16.00
Squid Wasabi Mayonnaise, Pickled Cucumber	12.50
Wings (starter)	12.50
Wings (large) BBQ - Sweet child sauce	16.50
Oyster (6)	18.00
Oyster - Single to taste	3.75

MAINS

Fish and Chips Mushy peas, Tartare sauce and Skinny Fries	18.00
Fish Pie Creamy Potato, Leek, Carrots and Herbs	19.50
Prawn Curry Red Peppers, Coriander, Coconut, Jasmin Rice	21.00
Duck Leg Roast Carrots, Lentils, Jus	22.00
Pork Gigot Fillet Pumpkin, Creamed Barley, Garlic Oil	22.00
Cod Courgette, Kale, Basil purée	24.00
Beef Feather Blade Roasted Celeriac, Watercress Gnocchi, Guinness Sauce	26.00

SIDES

Plain Fries	3.50
Cauliflower Gratin	5.00
Steamed Potatoes	4.00
Parmesan & Truffle Fries	6.00

DESSERTS

Ice Cream Vanilla, chocolate, strawberry	6.95
Creme Brûlée	6.95
Chocolate Brownie White chocolate mousse, chocolate sauce, ice cream	7.50

