V Vegetarian VE Vegan VE* Vegan option available GF Gluten Free GF* Gluten Free option available



Allergies & Intolerances

If you have an allergy or an intolerances, please let your server know before ordering as not all ingredients are listed. While we make every effort to control cross contamination, our ingredients are manufactured and our dishes are prepared in an environment where allergens are present. Remember, fish is a natural product and whils every care is taken in its preparation, we cannot absolutely guarantee no bones will be present.

A discretionary gratuity of 10% will be added to your bill.

STARTERS

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Soup of the Day V GF* 7 Served with crusty bread Thai Fishcake 9 With curried cream and poached egg Smoked Haddock Scotch Egg 8.5 With lemon and pepper mayonnaise Ham Hock GF* 8.5 Salsa verde, soft boiled egg and croutons

Seafood Cocktail GF* Crab, prawns, salmon, bloody mary mayonnaise and brown bread	10
Baked Camembert – ideal to share! V GF* Roasted garlic crumb, onion marmalade and croutes	13
Grilled Courgette & Artichokes VE GF Whipped crematta, romesco sauce, basil and toasted almonds	8.5

MAINS

Fish & Chips Deli Size 12 Regula Beer battered cod, chunky chips, crushed minted peas, homemade tartare and charred lemon	r 18
Slow Cooked Braised Beef & Ale Pie Buttered mash, greens and rich jus	18
Wholetail Scampi Deli Size 11 Regula Chunky chips, crushed minted peas, homemade tartare, charred lemon	r 17
Pot Roasted Local Pork Chop GF Roasted in cider, shallots, bacon and garden peas with apple mas	21 h
Slow Roasted Honey Gammon GF Served cold with fried hen's eggs, chunky chips and peas	13
Cut Of The Day GF See Specials Board for today's steak choice	
Local Pork & Leek Sausages GF Deli Size 12 Regula With bubble and squeak, rich jus and crispy onions	r 17
Seafood Risotto GF A mix of fresh seafood topped with parmesan shavings	22

'Better Batter' Vegetarian Fish & Chips V 17 Buttermilk soaked halloumi in chip shop batter, chunky chips, crushed minted peas, homemade tartare and charred lemon Classic 6oz Burger GF* 17 With Monterey Jack cheese, onion rings, burger sauce, slaw and fries Chicken Burger GF* 16 Monterey Jack cheese, lettuce, garlic mayo, onion rings, fries Homemade Fish Pie 19 With chunks of haddock, cod, prawns and salmon all in a rich mornay sauce topped with creamy mash and cheese served with crusty bread Garlic Butter Chicken GF 17 With creamy spinach and bacon, served with rice Tuscan Fish Stew GF* 19 Traditional fishermans stew from the port town Livorno in Tuscany served with crusty bread Sri Lankan Sweet Potato, 16 Spinach & Chickpea Curry VE GF*

Coconut sambal, basmati rice and chapati

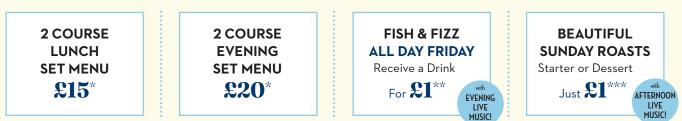
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Classic Caesar Salad GF* Lettuce, anchovies, egg, parmesan shavings. Add Chicken 6	12	•	Crab Salad GF White and brown crab meat tossed with a fresh salad	24	•••••	Mushroom Tagliatelle Wild mushrooms in a creamy sauce. Add Chicken 6	14

Chunky Chips GF	4		Seasonal Vegetables GF	6	Crab & Garlic Bread	8
Cheesy Chunky Chips GF	5	•	Small House Salad GF	5	Garlic Bread	4

SIDES

Seasonal Offers



*Available Monday-Thursday 🛛 **Buy any fish main & receive a drink for £1 📅 ***Buy any roast main & receive a starter or dessert for just £1

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Fish&Fizz

A discretionary gratuity of 10% will be added to your bill.

STARTERS

Soup of the Day V GF* Served with crusty bread	7	
Thai Fishcake With curried cream and poached egg	9	
Smoked Haddock Scotch Egg With lemon and pepper mayonnaise	8.5	
Ham Hock GF*	8.5	

Salsa verde, soft boiled egg and croutons

Crab, prawns, salmon, bloody mary mayonnaise and brown bread
Baked Camembert – ideal to share! V GF* Roasted garlic crumb, onion marmalade and croutes
Grilled Courgette & Artichokes VE GF Whipped crematta, romesco sauce, basil and toasted almonds

10

13

8.5

Seafood Cocktail GF*

MAINS

	Fish & Chips Beer battered cod, chunky chips, crushed minter homemade tartare and charred lemon	<mark>Deli Size 12</mark> d peas,	Regular 18
	Slow Cooked Braised Beef & Ale Pie Buttered mash, greens and rich jus		18
	Wholetail Scampi Chunky chips, crushed minted peas, homemade tartare, charred lemon	Deli Size 11	Regular 17
	Pot Roasted Local Pork Chop GF Roasted in cider, shallots, bacon and garden per	as with app	21 le mash
	Slow Roasted Honey Gammon GF Served cold with fried hen's eggs, chunky chips of	and peas	13
	Cut Of The Day GF See Specials Board for today's steak choice		
	Local Pork & Leek Sausages GF With bubble and squeak, rich jus and crispy onic		Regular 17
	Seafood Risotto GF A mix of fresh seafood topped with parmesan sh	navings	22
-	'Better Batter' Vegetarian Fish & Chip Buttermilk soaked halloumi in chip shop batter, crushed minted peas, homemade tartare and ch	chunky chip	

	Classic 6oz Burger GF* With Monterey Jack cheese, onion rings, burger sauce, slaw and	17 fries
	Chicken Burger GF* Monterey Jack cheese, lettuce, garlic mayo, onion rings, fries	16
Ì	Homemade Fish Pie With chunks of haddock, cod, prawns and salmon all in a rich mornay sauce topped with creamy mash and cheese served with crusty bread	19
	Garlic Butter Chicken GF With creamy spinach and bacon, served with rice	17
	Tuscan Fish Stew GF* Traditional fishermans stew from the port town Livorno in Tuscany served with crusty bread	19
	Sri Lankan Sweet Potato, Spinach & Chickpea Curry VE GF* Coconut sambal, basmati rice and chapati	16
	Classic Caesar Salad GF* Lettuce, anchovies, egg, parmesan shavings. Add Chicken 6	12
	Crab Salad GF White and brown crab meat tossed with a fresh salad	24
	Mushroom Tagliatelle Wild mushrooms in a creamy sauce. Add Chicken 6	14



Purchase any regular priced Fish Dish marked with this Glass Symbol and Receive a Drink For Just £1*

*Qualifying Drinks: 125ml Prosecco, Pint of Amstel, Inch's Cider or Coastguard Ale, All Soft & Hot Drinks.

Chunky Chips GF	4	:	Seasonal Vegetables GF	6	•	Crab & Garlic Bread	8
Cheesy Chunky Chips GF	5		Small House Salad GF	5	•	Garlic Bread	4

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Sunday Menu

A discretionary gratuity of 10% will be added to your bill.

STARTERS

Soup of the Day V GF* Served with crusty bread	7
Thai Fishcake With curried cream and poached egg	9
Smoked Haddock Scotch Egg With lemon and pepper mayonnaise	8.5
Ham Hock GF*	8.5

Seafood Cocktail GF* Crab, prawns, salmon, bloody mary mayonnaise and brown bread	10
Baked Camembert – ideal to share! V GF* Roasted garlic crumb, onion marmalade and croutes	13
Grilled Courgette & Artichokes VE GF Whipped crematta, romesco sauce,	8.5

basil and toasted almonds

MAINS

Fish & Chips Deli Size 12 Regu Beer battered cod, chunky chips, crushed minted peas, homemade tartare and charred lemon	lar 18
Slow Cooked Braised Beef & Ale Pie Buttered mash, greens and rich jus	18
Slow Roasted Honey Gammon Served cold with fried hen's eggs, chunky chips and peas	13
Cut Of The Day GF See Specials Board for today's steak choice	
Local Pork & Leek Sausages GF Deli Size 12 Regulation With bubble and squeak, rich jus and crispy onions	lar 17
Seafood Risotto GF A mix of fresh seafood topped with parmesan shavings	22
'Better Batter' Vegetarian Fish & Chips V Buttermilk soaked halloumi in chip shop batter, chunky chips, crushed minted peas, homemade tartare and charred lemon	17

Classic 6oz Burger GF*	17
With Monterey Jack cheese, onion rings, burger sauce, slaw and f	ries
Chicken Burger GF*	16
Monterey Jack cheese, lettuce, garlic mayo, onion rings, fries	
Homemade Fish Pie	19
With chunks of haddock, cod, prawns and salmon all in a rich mor sauce topped with creamy mash and cheese served with crusty br	,
Sri Lankan Sweet Potato,	16
Spinach & Chickpea Curry VE GF* Coconut sambal, basmati rice and chapati	
Classic Caesar Salad GF*	12
Lettuce, anchovies, egg, parmesan shavings. Add Chicken 6	
Crab Salad GF	24
White and brown crab meat tossed with a fresh salad	
Mushroom Tagliatelle	14
Wild mushrooms in a creamy sauce.	
Add Chicken 6	

Sunday Roasts Starter or Dessert Just £1 with any Roast Main

STARTERS		ROAST MAINS	DESSERTS
 Soup of the Day V GL Served with crusty bread Ham Hock GF* Salsa verde, soft boiled egg and croutons Devilled Whitebait With tartare sauce 	g	 Beef Brisket 18 Lamb 19 Pork Collar 16 All Meats 22 Vegetable Wellington V 17 Roasts are served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Stuffing and a Rich Gravy 	 Cinnamon Bread & Butter Pudding With vanilla crème anglaise Crumble of the Day With crème anglaise or ice cream Selection of Ice Cream GF* Vanilla, strawberry, chocolate, biscoff, stem ginger
Chunky Chips GF	4	SIDES Seasonal Vegetables GF 6	Crab & Garlic Bread 8
Cheesy Chunky Chips GF	5	Small House Salad GF 5	Garlic Bread 4

Cheesy Chunky Chips GF	

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Seasonal Vegetables GF	
Small House Salad GF	

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Desserts	5
A discretionary gratuity of 10% will be added to your bill.	
Spiced Poached Pear in Red Wine VE* GF With blackberries and clotted cream	7
Cinnamon Bread & Butter Pudding With vanilla crème anglaise	7
Crumble of the Day GF* With a choice of crème anglaise or ice cream	7
Selection of Ice Cream GF* Vanilla, strawberry, chocolate, biscoff, stem ginger	7
Selection of Sorbets GF Champagne, lemon, mango, raspberry	7
Cheese Board GF* Briddleford Cheddar, IW Blue, IW Soft, grapes, chutney, celery and biscuits	13

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Lunch

A discretionary gratuity of 10% will be added to your bill.

SANDWICHES, PLOUGHMANS & PLATTERS

All sandwiches and ciabattas are served with a dressed salad garnish. Bread is a choice of white or malted bloomer.

• Ham & Cheese V GF* 8 IW ham, Briddlesford Farm Cheddar, house coleslaw, baby gem

> • Crab GF* 13 Yarmouth Bay crab, baby gem, chilli and lime aioli

> > • **Prawn GF* 11** Mermaid Gin cured Marie Rose sauce

• Beef GF* 9 Cured salt beef, Monterey Jack cheese, mustard aioli, gherkin, tomato, baby gem

> • Salmon GF* 9 Smoked salmon, cream cheese, lettuce

> > Fish Finger 12

Soda ale battered fish fingers, toasted ciabatta, baby gem, tartare sauce

• Winter Ploughmans GF* 12

Half a sandwich, bowl of soup and a bucket of chips - a perfect winter warmer!

Cold Seafood Platter GF* 24

A selection of crab meat, prawns and smoked salmon with crusty bread, dips and salad

SIDES

Chunky Chips 4 Cheesy Chips 5 Seasonal Vegetables 6 Small House Salad 5 Crab & Garlic Bread 8 Garlic Bread 4

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STARTERS

• Soup of the Day GF* 4 With crusty bread • Halloumi Fries 4.5 With dipping sauce

MAINS

 4oz Beef Burger GF* 7 Brioche bun, Monterey Jack cheese, onion rings and chips

• Diddy Fish & Chips 7 Tartare, lemon, minted mushy peas • Bangers & Mash GF 6.5 Local sausages, mash, gravy and peas

> Mac & Cheese V 6 With crumble topping

DESSERTS

• Crumble of the Day 5 With custard or

ice cream

Gooey Choccy Brownie V GF 5

Warm brownie bits, vanilla ice cream, whipped cream, marshmallow, strawberries and fudge sauce

Choice of Ice Creams GF

1.5 per scoop Strawberry, vanilla or chocolate

Breakfast

Sereved 8:30am - 10:30am. A discretionary gratuity of 10% will be added to your bill.

Full English Breakfast

Fried egg, bacon, sausage, baked beans, 2 hash browns, toast

Vegetarian Breakfast V

2 Quorn vegan sausages, 2 hash browns, sautéed mushrooms, baked beans, baked tomatoes, toast

Eggs Your Way

2 fried, poached or scrambled eggs with a slice of white or brown toast Add: Smoked Salmon/Smashed Avocado

Slice of Toast

White or brown toast and butter

Toast & Preserves

2 slices of toast with a choice of orange marmalade or strawberry jam

Breakfast Sandwiches

A choice of smoked bacon, pork sausages, fried egg and quorn vegan sausages

Cereal

Selection of cereals available on request

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